

# Fillide

<b>Vintage</b>	2019
<b>Origin</b>	Costa Toscana Rosso Igt
<b>Vineyard</b>	Vigna Le Piche, Vigna Levante e Vigna ai Gladioli
<b>Average Height</b>	About 120 meters above sea level
<b>Soil</b>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<b>Exposition</b>	West, South-west, East
<b>Planting density</b>	6944 (1,80 x 0,80)
<b>Grape Variety</b>	60% Sangiovese, 20% Syrah, 20% Alicante Bouschet
<b>Harvest</b>	September second and third week. Handpicked into 15 kg baskets.
<b>Yield</b>	55 q/ha.
<b>Vinification</b>	Fermentation at controlled temperature in stainless steel. The 3 grape varieties are separately picked up and vinified, then are blended.  Malolactic fermentation in stainless steel and barrique
<b>Aging</b>	The sangiovese and the Syrah are kept in stainless steel for 30 months, the Alicante is kept in not new french oak barrique for 30 months.
<b>Refining</b>	In bottles for 18 months
<b>Alcohol content</b>	14,5 % vol.
<b>Bottles produced</b>	7000