

BAUCI

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| <u>Vintage</u> | 2022 |
| <u>Origin</u> | Costa Toscana Viognier Igt |
| <u>Vineyard</u> | Vigna Borea |
| <u>Average Height</u> | About 120 meters above sea level |
| <u>Soil</u> | Typically called "alberese", of medium weight, calcareous with plenty of stones |
| <u>Exposition</u> | North-East |
| <u>Planting density</u> | 6944 (1,80 x 0,80) |
| <u>Grape Variety</u> | 100% Viognier |
| <u>Harvest</u> | August 12-26. Handpicked into 15 kg baskets. |
| <u>Yield</u> | 55 q/ha. |
| <u>Vinification</u> | Soft pressed in whole clusters. Decanting of the juice to allow the settlement of rough impurities, fermentation half in stainless steel and half in french oak tonneau |
| <u>Aging</u> | The wine is kept in stainless steel and french oak tonneau for 15 months. |
| <u>Refining</u> | In bottles for 5 months |
| <u>Alcohol content</u> | 14 % vol. |
| <u>Bottles produced</u> | 3800 |