

DIEVOLE

DAL 1090

CAMPINOVI BIANCO TOSCANA IGT 2018

Campinovi Bianco Toscana IGT completes the Dievole range alongside the winery's iconic Chianti Classico labels. This white wine portrays the area from a different perspective: a Trebbiano Toscano aged in large untoasted French oak barrels.



NOTES

Varieties: 100% Trebbiano
Aging: 12 months in large barrels
Alcohol content: 12.5%
Acidity: 6 g/l
Serve at: 12° C

TASTING NOTES

Sight: straw yellow with golden highlights.

Aroma: intense and refined, with white flower nuances of acacia, chamomile and apple.

Flavor: elegant palate with gentle honeyed notes. Crisp and savory with a long finish.

IN THE VINEYARD

Altitude: 270-300 m above sea level
Soil composition: gravel-rich sandy silt
Training system: Guyot
Vine spacing: variable
Age of the vines: 5-20 years
Yield per hectare: 80 q.li
Average production per vine: 1.6 kg
Harvest time: September

IN THE CELLAR

Fermentation: spontaneous fermentation in unrefined concrete vats at a controlled temperature of 18°C.

Aging: the wine is racked into large untoasted Allier French oak barrels and aged for 12 months.

Refinement: approx. 3 months in bottle.