



[www.lefontiasangiorgio.it](http://www.lefontiasangiorgio.it)

*This wine conveys the production excellence of this terroir through the greatest Tuscan native grapes*

**Appellation:** Toscana IGT

**Grape variety:** Sangiovese 60%, Colorino 10%, Pugnello 15%, Canaiolo 5%, Malvasia 10%

### **Characteristics of the production area**

**Altitude:** 180 m asl

**Soil type:** Piacentine sea conglomerates and coarse cobblestone

**Exposure:** West, South West, and North East

**Planting density:** 5000 plants per hectare

**Training system:** Spur pruning system and Guyot

**Average age of vineyards:** 10 years

### **Winemaking and ageing**

**Yield per hectare:** 4.5/5.5 tons /ha

**Harvesting period:** from 7 to 20 September.

Manual harvesting, de-stemming, fermentation with indigenous yeasts, at controlled temperature.

Devatting after about 10 days of maceration.

Malolactic fermentation and ageing on noble lees for 3 months

Fermentation at controlled temperature to preserve the aromatic component

to the maximum. Ageing on fine lees for 4 months.

Further ageing in bottle for 2 months

