



Canna Torta - 2023

Toscana Bianco IGT

Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm
leads to Love leads to Magic leads to Universal Love. Because
Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.

- Francesco Illy -

Appellation

Toscana Bianco IGT

Grape variety

50% Vermentino grapes and remaining 50% Trebbiano and Malvasia, all organic grown

Vintage

2023

First year of production

2018

Alcohol

12%

Number of bottles produced

5.300

Vine training system and density

Mainly Guyot, 6000 plants per hectar

Soil	Sedimentary alluvial soil from a more recent geological era, with a richer variety of rocks from galestro to alberese and granitic.
Yield per hectare	50 quintals
Harvest	Manual, last week of September
Yeast	Indigenous
Sulphite Content	No sulphite added
Vinification	Fermentation and maceration for 3 weeks in terracotta jars with its skins. The wine is subsequently placed 12 months in concrete, to let it decant naturally and then bottled without sulphites.
Ageing	12 months in concrete vats.
Tasting notes	The wine is delicate pale white wine coming from a cold vintage with a very low yield. During the growing season, the grape skins suffered because of the stress, therefore we prefer not long maceration on the skins. Vermentino grapes show for the first time in the blend, enhancing the flowers and fruits aromas.
Availability	0,75 L

