



# Canna Torta - 2020

## 2020

### IGT TOSCANA BIANCO



*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                | IGT TOSCANA BIANCO   |
| Grape variety              | Produced from purchased grapes, organically-grown in Tuscany |
| Vintage                    | 2020   |
| First year of production   | 2018   |
| Alcohol                    | 12,5%  |
| Number of bottles produced | 4.000  |

|                                  |  |
|----------------------------------|--|
| Vine training system and density | Guyot, 6.000 plants per hectare  |
| 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                 |  |
| Vinification                     | Fermentation and maceration for 9 months in terracotta jars. The wine is subsequently placed in inox for 1 month to let it decant naturally and then bottled   |
| Ageing                           | 9 months on grape skins in Terracotta amphora  |
| Tasting notes                    | This wine, as many orange wines do, gets out of the comfort zone of typical wine taste. We call this taste umami. It's not just a taste but also a feeling, it is a mix of saltiness, sweetness, bitterness but also acidity altogether, making this wine rich, meaty, and also very tasty and savory. |
| Availability                     | 0,75L  |

