



Canna Torta - 2021

2021

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 50% purchased grapes and remaining 50% from our own production, all organically grown in Tuscany
Vintage	2021
First year of production	2018
Alcohol	12%
Number of bottles produced	6600

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 7 months in concrete, to let it decant naturally and then bottled without sulphites.
Ageing	9 months on grape skins in Terracotta amphora and 7 months in concrete vats.
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	0.75

