



Canna Torta - 2021

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

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

