



# Canna Torta - 2022

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 -

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## Appellation

Toscana Bianco IGT

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## Grape variety

Produced from 50% purchased grapes and remaining 50% from our own production, all organically grown in Tuscany

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## Vintage

2022

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## First year of production

2018

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## Alcohol

12%

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## Number of bottles produced

5300

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## Vine training system and density

Guyot, 6.000 plants per hectare

<b>Soil</b>	Sedimentary alluvial soil from a more recent geological era, with a richer variety of rocks from galestro to alberese and granitic.
<b>Yield per hectare</b>	50 quintals
<b>Harvest</b>	Manual, last week of September
<b>Yeast</b>	Indigenous
<b>Sulphite Content</b>	no sulphite added
<b>Vinification</b>	Fermentation and maceration for 7 months in terracotta jars with its skins. The wine is subsequently placed 7 months in concrete, to let it decant naturally and then bottled without sulphites.
<b>Ageing</b>	7 months on grape skins in Terracotta amphora and 7 months in concrete vats.
<b>Tasting notes</b>	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.
<b>Availability</b>	0.75 l

