

DIEVOLE

DAL 1090



ORGANIC WINE

CAMPINOVI BIANCO TOSCANA IGT 2019

Campinovi Bianco Toscana IGT completes the Dievole range alongside the winery's iconic Chianti Classico labels. This white wine portrays the area from a different perspective: a Trebbiano Toscano aged in large French untoasted oak barrels.



NOTES

Varieties: 100% Trebbiano
Aging: 12 months in large barrels
Alcohol content: 13%
Acidity: 6 g/l
Serve at: 12° C

IN THE VINEYARD

Altitude: 270-300 m asl
Soil composition: gravel-rich sandy silt
Training system: Guyot
Age of the vines: 5-20 years
Yield per hectare: 80 q.li
Average production per vine: 1.6 kg
Harvest time: September

TASTING NOTES

Sight: straw yellow with golden highlights.
Aroma: intense and refined, with nuances of citrus fruits, hay, honey and vanilla.
Flavor: elegant palate with gentle honeyed notes. Full-body, fresh and savory with a long finish.

IN THE CELLAR

Fermentation: spontaneous fermentation in unrefined concrete vats at a controlled temperature of 18°C.
Aging: the wine is racked into large untoasted Allier French oak barrels and aged for 12 months.
Refinement: approx. 3 months in bottle.