

# DIEVOLE

DAL 1090



## CAMPINOVI TOSCANA IGT



### 2021

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 15 ha Tuscan barrels that represents a great example of traditional Tuscan viticulture.

### NOTES

**Varieties:** 100% Trebbiano

**Aging:** 12 months in large barrels (1/3 Tuscan Chestnut barrels, 1/3 Tuscan Oak barrels and 1/3 French Oak barrels)

**Alcohol content:** 12,5% Vol

**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

### 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 chestnut and oak barrels and aged for 12 months. 2/3 of these barrels have Tuscan origins, they are made with wood from Tuscan forest (Casentino and Rufina areas).

**Refinement:** approx. 3 months in bottle

### 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