

# Istine

TECHNICAL SHEET

## BIANCO D'ISTINE

Toscana Indicazione Geografica Tipica



**GRAPE VARIETY:** Malvasia Bianca and Trebbiano

**VINEYARD:** the grapes come from our vineyard Casanova dell'Aia in Radda in Chianti, the first parcel that the family bought and planted in the '80s and then renewed in 2014

**PRODUCTION AREA:** 0.2 ha

**ALTITUDE:** 500 m a.s.l.

**SOIL:** rich in limestone, mostly Galestro and Alberese, but also with a good percentage in clay

**EXPOSURE:** South

**PLANTING DENSITY:** 5.000 vines/ha

**VINEYARD MANAGEMENT:** Organic Certified

**PRUNING SYSTEM:** Guyot

**HARVESTING METHOD:** manually. Grapes are picked in different moments, according to the maturation of the single varieties trying to respect the good balance between acidity and ripeness

**MACERATION ON THE SKINS:** 3 days in stainless steel tanks

**ALCOHOLIC FERMENTATION:** fermented in terracotta amphoras and for a small part in stainless steel tanks. The bâtonnage operations are carried out until the end of December to keep the fine lees in suspension

**MALOLACTIC FERMENTATION:** no

**MATURATION:** partially in terracotta amphoras and a small part in stainless steel tanks. The wine is assembled in stainless steel tanks where it rests for a short period before being bottled

**AVERAGE PRODUCTION:** 2.500 bottles

**SIZE:** 750 ml

**FIRST VINTAGE:** 2019

An important note: this wine is bottled in a transparent glass Burgundy-type bottle with a screw cap. This allows reducing the use of sulphites, to slow the aging process of the wine keeping it fresher for a longer time, very practical to store the wine in the fridge and avoiding corked bottles.

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