



Vinum:

Bianco di Toscana I.G.T.
From Malvasia Lunga (detta del Chianti)
and Coda di Cavallo (Trebiano).
Certified organic wine

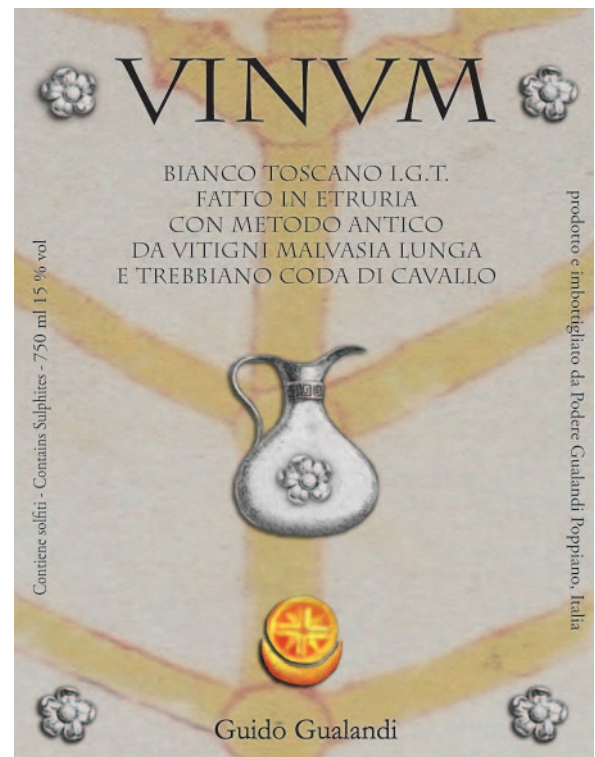
Fermented in chestnut vat.
Aged in chestnut vat.
Harvest: beginning of October
Vineyard altitude: 250 meters above sea level
Age of vineyards: 35 years old
Soil: Alberese and Pleistocenico clay
Average yield: 5,000 liters per hectare
Production 800 bottles per year
No herbicides or pesticides are used
in the vineyard.

Fertilized with organic fertilizers.
Slightly filtered.
Sulphites are added.
No animal products are used.

Vinum, the process.

Vinum, the process. Starting in the vineyard, intense care is devoted to the plants. The grass is mowed and other unwanted plants which sprout up around the grapevines are weeded out. Ruined grape bunches are eliminated in August and during the September harvest. The grapes are picked by hand using "bigonce," a type of traditional basket (top left). The picking is late, during October. The grapes are left in the sun for a while to "cook," and then each is pressed with a stick in the bigonce. Skins and stems are fermented in chestnut for 15 days. The skins are pressed manually and the liquid transferred without pumps. It is aged 4 years on the lees. Golden in color, this white has a robust structure and deep taste. Very long in the mouth.

Alcohol: 14.8%



Vinum, the name:

Vinum, the Latin word for wine, is an appropriate name for this wine, made according to a Roman recipe. After reading some wine-making techniques by Pliny and Columella, we tried to reproduce one of those in search of a new ancient taste.