

CANNETO

FILIPPONE IGT ROSSO TOSCANO

Grape Varieties:	Merlot 50%, Sangiovese 50%
Harvesting period:	03 th October (Merlot) and 10 th October (Sangiovese)
Grape picking method:	Manual
Soil type:	Medium, tending to clay
Exposure:	south-west
Altitude:	300/400 m over sea-level
Training system:	spurred cordon
Vine density:	5.200 vine per hectare
Yields:	5 tons per hectare
Vinification methods:	Destemming and soft squeezing, fermentation in stainless-steel vats, with controlled temperature max 29° C, with selected yeast. 12 days of fermentation for Merlot and 20 days for Sangiovese
Maturation method:	Aged for 16 months in French barrique, 6 months in stainless-steel vats and 6 months in bottle.
Main analytical data:	
Alcoholic strength	% Vol 13,62
Total Acidity	g/l 5,44
Volatile Acidity	g/l 0,61
Dry extract	g/l 34,80
Tasting note:	



BIBENDA 2018 - 4 GRAPES
LUCA MARONI 2018 - 90 POINTS

VERONELLI 2018 - 89 POINTS

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