

FATTORIA CASTELLINA



SOLARE IGT Toscana Bianco 2008

Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture

Vineyard: various estate vineyard blocks

Size: 0.5 hectares

Vineyard density: 2,500-4,000 vines per ha

Average vine age: 6 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1 kg

Fermentation, maturation, ageing

100% vermentino. The must is given a 4 day fermentation without the stalks, followed by malolactic fermentation and maturation for 6 months in small barrels. The wine is then assembled in iron vats. After 20 µm cartridge filtering and bottling, the wine is bottle-aged at least 3 months. Our wine is proudly biodynamic, both in the vineyard and in the cellar; the authentic expression of our fantastic terroir.

Main technical data at bottling

Total alcohol: 13.64%

Non-reducing extract: 20,11 g/l

Total acidity: 5.19 g/l

pH: 3.36

Volatile acidity: 0.50 g/l

Total SO₂: 52 mg/l

Production: 900



Az. Agr. FATTORIA CASTELLINA
Via Palandri, 27
50050 Capraia e Limite (FI) - Italy
Tel./Fax +39 (0)571 57631

www.fattoriacastellina.com
info@fattoriacastellina.com