

**Vintage**

2017

**Agriculture**

Organic but not yet certified

**Vineyard (year planted, altitude a.s.l.)**

Seggiano (1974, 350m)

**Grape Variety**

50% Malvasia Lunga  
30% Trebbiano Toscano  
10% Malvasia Verde  
5% Moscato  
5% other

**Yield**

Grapes: 750g per plant  
Wine: 20 hl/ha

**Harvest**

By hand into 18kg crates  
Late-september

**Winemaking**

Native yeasts, open fermenter  
Manual cap submersion (pigeage)  
5 days maceration, press, then in-barrel fermentation

**Ageing**

16 months in 2 year old oak barrel

**Classification**

IGT Toscana Bianco

**Alcohol**

13,5% by volume

**Quantity Produced**

250 bottles (75cl)

We have just a few white grape vines so we like to experiment and although the style may vary, the character of these old Tuscan varieties always shows: Exotic notes of jasmín, honeysuckle, lemon, spices and minerals are typical. 150 bottles made.

In 2017 grapes were harvested at peak maturity. Grapes were destemmed into an open fermenter and fermentation by wild yeasts allowed to start spontaneously. After malolactic fermentation the wine was racked into clean glass carbuoys and bottled after 6 months. As far as we know the varieties include Malvasia Lunga, Trebbiano Toscano, Malvasia Verde, Moscato but a few mysterious vines remain unidentified.



## COSTE DEL VIVO

TOSCANA

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