



Vintage
2015

Agriculture
Certified Organic by ICEA

Vineyard (year planted, altitude a.s.l.)
Podere Bugnanese East (2005, 400m), Seggiano

Grape Variety
100% Sangiovese

Yield
Grapes: 700g per plant
Wine: 36 hl/ha

Harvest
By hand into 18kg crates
30th September

Winemaking
Native yeasts, fermented in oak tonneaux with manual cap submersion (pigeage) up to 3 times daily
35 days maceration

Ageing
24 months in 1st, 2nd and 3rd fill French oak tonneau and barriques

Classification
IGT Toscana Rosso

Alcohol
15% by volume

Quantity Produced
1200 bottles (75cl)

Sourced from a single vineyard of Sangiovese vines on a south facing slope, composed of loam and clay with rocks of quartz and friable schist (locally known as galestro). The soil drains well while retaining sufficient moisture to successfully endure summer drought. The vineyard was planted in 2005 to high quality clones of Sangiovese producing relatively small berries. In this microclimate, uniquely influenced by its proximity and orientation toward Monte Amiata's 1734m peak, the grapes ripen fully and slowly, developing good perfume, acidity and ample tannin.

Heady aromas of rich cherry-herb balsam combine with subtle vanilla and toasted wood. On the palate the ripeness of fruit is more evident in notes of kirsch but well supported with a fresh acidity and copious ripe tannin. Ripe, balanced, intense and long. The indications are that this is a wine to age for medium to long term, perhaps best 2023-2030.



COSTE DEL VIVO
TOSCANA

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