



Vintage
2018

Agriculture
Organic but not yet certified

Vineyard (year planted, altitude a.s.l.)
Poggiarello (1974, 350m), Seggiano

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, stainless steel tank
Spontaneous malolactic fermentation

Ageing
6 months in glass carbuoys

Classification
IGT Toscana Bianco

Alcohol
14,5% by volume

Quantity Produced
150 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 jasmin, honeysuckle, lemon, spices and minerals are typical. With soft acidity and rich texture. 150 bottles made.

In 2018 grapes were harvested at peak maturity. Grapes were destemmed and pressed into a small stainless steel tank. Fermentation by wild yeasts was allowed to start spontaneously. After malolactic fermentation the wine was racked into clean glass carbuoys and bottled after 6 months by hand and without filtration. 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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