



Vintage
2019

Agriculture
Certified Organic

Vineyard (year planted, altitude a.s.l.)
Podere Bugnanese West (2003, 400m), Seggiano

Grape Variety
66% Cabernet-Franc
34% Merlot

Yield
Grapes: 680 g per plant 48 qtli/ha on average
Wine: 28 hl/ha

Harvest
By hand into 18kg crates
24th September (Merlot),
5th October (Cabernet-Franc)

Winemaking
100% destemmed in open-top fermenters
Native yeast fermentation with 2 to 3 daily cap submersions
Circa 35 days maceration on skins

Ageing
24 months in barriques, 1/3 new

Classification
IGT Toscana Rosso

Alcohol
15% by volume

Quantity Produced
2500 bottles (75cl)

The name Il Precipitoso is inspired by the precipitously steep vineyard where we grow the Cabernet-Franc and Merlot grapes for this wine. It is so steep that considerable courage and skill is required when working with the tractor. The pay-off is an excellent terrain composed mainly of free-draining schist and having a perfect southern aspect that intensifies the sun's rays. Berries ripen completely, are small, and have high concentrations of flavour, acidity and tannin giving wines that uniquely combine power and elegance.

Expect rich, ripe mouthfuls of blackcurrant, blackberry and bramble with aromatic Tuscan herbs and seamlessly integrated chocolatey tannins, subtle spices and polished cedar.

Il Precipitoso is also a term for one who is rash or hasty. At times it's an appropriate name for this winemaker!



COSTE DEL VIVO
TOSCANA

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