



**Vintage**  
2017

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

**Ageing**  
16 months in 2 year old French oak barrique

**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 with soft acidity and rich texture. In the case of L'Ambrato thanks to partial fermentation with skins there is a further dimension of phenolic structure and complexity.

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 5 days maceration the fermenting must was pressed into a 2 year old barrique, where primary fermentation and subsequent malolactic fermentation were allowed to complete naturally. Afterward the wine was racked and returned to the barrique to age for a total of 16 months and then bottled.



**COSTE DEL VIVO**  
TOSCANA

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