



Vintage
2019

Agriculture
Certified organic

Vineyard (year planted, altitude a.s.l.)
15% Podere Bugnanese West (2003, 400m), Seggiano
30% Podere Bugnanese East (2005, 400m), Seggiano
30% Cerretino (1983, 450m), Castel del Piano
10% Montecatini (1974, 370m), Seggiano
15% Poggiarello (1974, 350m) Seggiano

Grape Variety
70% Sangiovese
10% Cabernet-Franc
5% Merlot
10% Pignitello* (*we think!)
5% Cilieggiolo

Yield
Grapes: 8-900 g per plant on average
Wine: 48 hl/ha

Harvest
By hand into 18kg crates
Mid-september to mid-october

Winemaking
Native yeasts, small stainless steel tanks
Pump-over and manual cap submersion (pigeage)
21-35 days maceration on skins

Ageing
Minimum 18 months in seasoned oak barrels of various sizes

Classification
IGT Toscana Rosso

Alcohol
14% by volume

Quantity Produced
7 000 bottles (75cl)

Grapes were selected by hand from each vineyard site with its unique combination of grape variety, soil-type and position. Each component is fermented and aged separately until the moment of blending. The wines are then carefully chosen and, through multiple trials, combined. The resulting wine is then further aged to give complexity, balance and harmony. By blending multiple vineyards and grape varieties, each release of Rosso N°1 is optimized for balance, harmony and drinkability. Best consumed within 3-5 years of release.

Aromatic notes of cherry, herbs and dark hedgerow fruits with touches of spice and toasted oak. Medium bodied with fine, elegant tannins and persistent mouth watering fruit. Combines well with a wide range of dishes from prosciutto to pizza and more.



COSTE DEL VIVO
TOSCANA

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