



Vintage
2018

Agriculture
Certified Organic by ICEA

Vineyard (year planted, altitude a.s.l.)
66% Podere Bugnanese West (2003, 400m), Seggiano
12% Cerretino (1983, 450m), Castel del Piano
12% Poggiarello (1974, 350m) Seggiano
10% Montecatini (1974, 370m), Seggiano

Grape Variety
33% Sangiovese
33% Cabernet-Franc
33% Merlot
1% Cilieggiolo + other

Yield
Grapes: 1kg per plant
Wine: 48 hl/ha

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

Winemaking
Native yeasts, small stainless steel tanks, some barrel fermentation
Pump-over or manual cap submersion (pigeage)
35 days maceration

Ageing
15 months in oak barrels

Classification
IGT Toscana Rosso

Alcohol
14,5% by volume

Quantity Produced
2000 bottles (75cl)

Grapes were selected from the vineyards in our care situated in a narrow valley carved into the northern flank of Monte Amiata. The valley carries the swift cold waters of the Vivo on their way to the Val D'Orcia 300m below and benefits from a favourable microclimate influenced by the mountain.

Rosso del Vivo 2018 is a medium-bodied, elegant wine that balances fine acidity and velvety tannins with black fruits, Tuscan herbs, racy morello cherry, delicate strawberry, kirsch and hints of dark chocolate and crème brûlée.



COSTE DEL VIVO

TOSCANA

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