
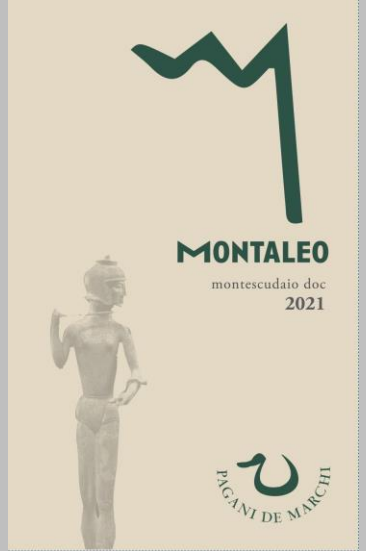


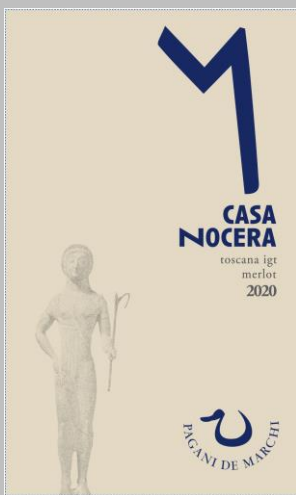



# Blumea IGT COSTA TOSCANA WHITE WINE





ORGANIC WINE	
VINTAGE	2023
GRAPE VARIETIES	Vermentino 100%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	0,5 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	Mid September
VINIFICATION	destemming, soft pressing and natural decantation of the cooled must. Fermentation at controlled temperatures
ALCOHOLIC FERMENTATION	controlled temperature, 16-18° C
MATURATION	3 months in stainless steel tanks 3 months in bottle
AVERAGE ANNUAL PRODUCTION	6.000 bottles
ALCOHOL	13,5 %
TOTAL ACIDITY	5,20 g/l
PH	3,52

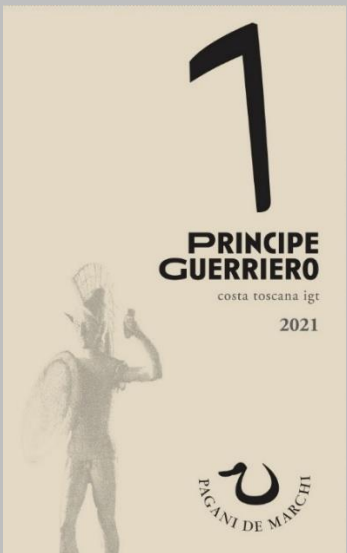


	 <p><b>Montaleo</b> <b>DOC MONTESCUDAIO</b> <b>RED WINE</b></p>
<b>ORGANIC WINE</b>	
<b>VINTAGE</b>	<b>2021</b>
<b>GRAPE VARIETIES</b>	Sangiovese 70%, Cabernet s. 15% Merlot 15%
<b>PRODUCTION AREA</b>	Casale Marittimo, (PI) TOSCANA , ITALY
<b>AREA OF VINEYARD</b>	6 HA
<b>ELEVATION</b>	200 mt a.s.l
<b>SOIL TYPE</b>	Composed of sedimentary clays, calcareous, rich in potassium
<b>TRAINING SYSTEM</b>	Guyot
<b>VENEYARDS LAYOUT</b>	5.600 pt/ha
<b>PRODUCTION / HA</b>	70 quintals
<b>YIELD IN WINE</b>	65%
<b>HARVEST PERIOD</b>	Depending on the variety
<b>VINIFICATION</b>	In stainless steel-tanks of 50 hl. Traditional pumping over procedures
<b>ALCOHOLIC FERMENTATION</b>	Controlled temperature, 27/28° C, natural yeasts
<b>MALOLACTIC FERMENTATION</b>	Stainless steel-tanks
<b>MATURATION</b>	5-6 months in stainless steel-tanks 2 months in used 100% french barrels 5-6 month in bottles
<b>ANNUAL PRODUCTION</b>	14.000 bottles
<b>ALCOHOL</b>	14,5 %
<b>TOTAL ACIDITY</b>	5,55 g/l
<b>PH</b>	3,50
<b>DRY EXTRACT</b>	27,5 g/l



## Casa Nocera IGT TUSCANY RED WINE

<b>ORGANIC</b>	
<b>VINTAGE</b>	<b>2020</b>
<b>GRAPE VARIETIES</b>	Merlot 100%
<b>PRODUCTION AREA</b>	Casale Marittimo, Pisa Tuscany , ITALY
<b>AREA OF VINEYARD</b>	6 HA
<b>ELEVATION</b>	200 above sea level
<b>SOIL TYPE</b>	Composed of sedimentary clays, calcareous, rich in potassium
<b>TRAINING SYSTEM</b>	guyot
<b>VINEYARD LAYOUT</b>	5.600 pl/ha
<b>PRODUCTION PER Ha</b>	50-60 quintals
<b>YIELD IN WINE</b>	50-60%
<b>HARVEST PERIOD</b>	First ten days of September
<b>VINIFICATION</b>	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
<b>ALCOHOLIC FERMENTATION</b>	at controlled temperature, 27/28° C, natural yeasts.
<b>MALOLACTIC FERMENTATION</b>	in oak barrique
<b>MATURATION</b>	18 months in oak barrique 18 months in bottle
<b>AVERAGE ANNUAL PRODUCTION</b>	2.000 bottles
<b>ALCOHOL</b>	14 % vol.
<b>TOTAL ACIDITY</b>	5,30 g/l
<b>PH</b>	3,5
<b>DRY EXCTRAT</b>	36 g/l

 <p><b>OLMATA</b> toscana igt 2019</p> 	 <p><b>OLMATA</b> <b>IGT TOSCANA RED WINE</b></p>
<b>ORGANIC WINE</b>	
<b>VINTAGE</b>	<b>2019</b>
<b>GRAPE VARIETIES</b>	Merlot 50%, Cabernet Sauvignon 30%, Sangiovese 20%
<b>PRODUCTION AREA</b>	Casale Marittimo, Pisa Tuscany , ITALY
<b>AREA OF VINEYARD</b>	6 HA
<b>ELEVATION</b>	200 above sea level
<b>SOIL TYPE</b>	Composed of sedimentary clays, calcareous, rich in potassium
<b>TRAINING SYSTEM</b>	guyot
<b>VINEYARD LAYOUT</b>	5.600 pl/ha
<b>PRODUCTION PER Ha</b>	60-70 quintals
<b>YIELD IN WINE</b>	60%
<b>HARVEST PERIOD</b>	depends on the variety
<b>VINIFICATION</b>	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
<b>ALCOHOLIC FERMENTATION</b>	at controlled temperature, 27/28° C, natural yeasts.
<b>MALOLACTIC FERMENTATION</b>	in oak barrique
<b>MATURATION</b>	12 months in oak, barrique of 2°/3° passage 12 months in bottle
<b>AVERAGE ANNUAL PRODUCTION</b>	10.000 bottles
<b>ALCOHOL</b>	14% vol.
<b>TOTAL ACIDITY</b>	5,70 g/l
<b>PH</b>	3,46
<b>DRY EXCTRAT</b>	29,80 g/l

	 <h1>PRINCIPE GUERRIERO</h1> <h2>IGT COSTA TOSCANA</h2> <h3>RED WINE</h3>
ORGANIC WINE	
VINTAGE	<b>2021</b>
GRAPE VARIETIES	MERLOT 60%, CABERNET SAUVIGNON 40%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	3,2 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	60 quintals
YIELD IN WINE	60%
HARVEST PERIOD	September
VINIFICATION	SELECTION OF THE BEST GRAPES IN THE FIELD, DESTEMMING, SOFT CRUSHING AND TRANSFER OF THE MUST IN AMPHORAS OF CRUDE TERRACOTTA OF 8 AND 10 HL, MACERATION OF ABOUT A MONTH, CRUNCHING
ALCOHOLIC FERMENTATION	natural yeasts
MALOLACTIC FERMENTATION	in amphora
MATURATION	12 months in amphora
AVERAGE ANNUAL PRODUCTION	2.000 bottles
ALCOHOL	14,00 % vol.
TOTAL ACIDITY	5,20 g/l
PH	3,49
DRY EXCTRAT	32 g/l