



## SOFIA IGT TOSCANA

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- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany  
Pisa Hills
- **SOIL:** Mainly sand rich of marine shells
- **VINES:** 100% Sangiovese
- **VINEYARD:** yield per hectare 70 Q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** Mid of September
- **WINE MAKING:** The grapes harvested in the cooler hours of the day, are soft pressed, and placed in stainless steel tanks where the maceration take place for the next 12 hours. Then, the must it's chilled to a temperature of 8°C in order to assist a natural settling of the impurities. The wine it's then stocked in stainless steel tanks where the alcoholic fermentation take place at temperature which never exceeded 22°C. The wine it's then moved in another stainless tank at a temperature of 10°C to conserve the maximum freshness and fragrance.
- **BOTTLES PRODUCED:** 10.000
- **ORGANOLECTIC DESCRIPTION:** Light pink in color, the wine's aromas are delicate, with notes of berry fruit. The taste it's smooth and dry.
- **SERVING TEMPERATURE:** 12-13°C.
- **BEST ACCOMPANYING FOOD:** White meats and fish.

FATTORIA  
FIBBIANO