



CEPPATELLA

IGT TOSCANA

- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Clay, rich of marine shells
- **VINES:** 100% Sangiovese
- **VINEYARD:** yield per hectare 50 Q.li
- **PLANTING DENSITY:** 2.2 x 0.8 mt
- **PRUNING:** Guyot
- **HARVEST PERIOD:** Early October
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 6 months in tonneau where the malolactic fermentation takes place. An additional 14 months in Slavonian oak barrels, with refinement in bottle for 5 months before releasing.
- **BOTTLES PRODUCED:** 5.000
- **ORGANOLECTIC DESCRIPTION:** Intense ruby red with garnet reflections, persistent aroma of ripe fruit with notes of toasted tobacco and aged leather. On the palate the wine is warm and richly smooth, with a long persistent aromatic taste.
- **SERVING TEMPERATURE:** 18°C
- **BEST ACCOMPANYING FOOD:** Red meats, game and aged cheese.

FATTORIA
FIBBIANO