

VIGNESPERSE

**MAESTÀ
DELLA
FORMICA**

2022

IGT TOSCANABIANCO PRODOTTO IN ITALIA

Origin: Campo vineyards in the municipality of Galliciano, Galliciano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Roccalberti in the municipality of Camporgiano.

Height above sea level:

400-700 m

Age of the vines: 20-150 years

Bottles produced: 2400

Variety: white blend with Trebbiano Toscano, Malvasia Toscana and Chardonnay.

Alcohol: 13% vol.

Vinification: maceration of 24 days, further maceration of 30 days of whole bunches not destemmed. Vinification and aging in steel. Minimal use of sulfites. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. In our project we added the cultivation of Riesling recovery of old vineyards in the Garfagnana area.



in the Garfagnana area.

Vignesperse takes its name from its nature, coming to life from our white grapes from 4 different municipalities in the Garfagnana. Many small vineyards scattered throughout the area, relatively close together, but with completely different soil and climatic characteristics. Different wines, each with different characteristics due to the different soil, microclimate or the great clonal variety present, which contribute to the final complexity of the wine. Great minerality and sapidity, to which the age of the vines has certainly contributed; the nose fine, complex and decisive, reveals itself on the palate sharp, taut and vibrant, with chalky macerated notes, supported by the high acidity which will guarantee it a interesting evolution over time.

L20

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750ml 13%Vol.

Viticoltura eroica tra la montagna e il mare.

maestadellaformica.com