

RIESLING

**MAESTÀ
DELLA
FORMICA**

2020

IGT TOSCANABIANCO PRODOTTO IN ITALIA

Origin: vineyards at the Focce di Careggine, at 1050 meters a.s.l. a few km from the coast, on rocky terrain famous for its white marble. High temperature difference between day and night, minerality of the soil and high altitude guarantee a pronounced minerality, but with influences from the Mediterranean flora. Low alcohol, high acidity, great sapidity, butter, hydrocarbons, stone, wet wool and orange are some of the characteristics of this wine. To drink not too cold, at a temperature not lower than 10° C.

Height above sea level: 1050 m

Age of the vines: 2014

Bottles produced: 1500

Variety: Riesling

Alcohol: 10,5% vol.

Vinification: maceration of

24 hours in press. Spontaneous fermentation in steel tanks.

15% of botrytized and non-stemmed grapes. Malolactic fermentation in December 2020. Seven months of batonnage on the fine lees. Bottled in July 2021 without any filtration or stabilization process.

Soil: sand and silt, with minimal infiltrations of clay in areas, many sandstones alternating with areas of almost total skeleton.

Harvest date: 27th Oct

Exit to the market: Oct 2021
Produced according to the principles of biodynamic agriculture

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



750 ml 10,5% Vol.

Viticoltura eroica tra la montagna e il mare.

maestadellaformica.com