



# Canna Torta - 2022

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### IGT Toscana Bianco



*Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm leads to Love leads to Magic leads to Universal Love. Because Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.*

*- Francesco Illy*

<b>Appellation</b>	<b>IGT Toscana Bianco</b>
<b>Grape variety</b>	<b>Produced from 50% purchased grapes and remaining 50% from our own production, all organically grown in Tuscany</b>
<b>Vintage</b>	<b>2022</b>
<b>First year of production</b>	<b>2018</b>
<b>Alcohol</b>	<b>12%</b>
<b>Number of bottles produced</b>	<b>5300</b>

<b>Vine training system and density</b>	<b>Guyot, 6.000 plants per hectare</b>
<b>Soil</b>	<b>Sedimentary alluvial soil from a more recent geological era, with a richer variety of rocks from galestro to alberese and granitic.</b>
<b>Yield per hectare</b>	<b>50 quintals</b>
<b>Harvest</b>	<b>Manual, last week of September</b>
<b>Yeast</b>	<b>Indigenous</b>
<b>Sulphite Content</b>	<b>0 mg/l</b>
<b>Vinification</b>	<b>Fermentation and maceration for 7 months in terracotta jars with its skins. The wine is subsequently placed 7 months in concrete, to let it decant naturally and then bottled without sulphites.</b>
<b>Ageing</b>	<b>7 months on grape skins in Terracotta amphora and 7 months in concrete vats.</b>
<b>Tasting notes</b>	<b>This wine, as many orange wines do, gets out of the comfort zone of typical wine taste. We call this taste umami. It's not just a taste but also a feeling, it is a mix of saltiness, sweetness, bitterness but also acidity altogether, making this wine rich, meaty, and also very tasty and savory.</b>
<b>Availability</b>	<b>0.75 l</b>

