



PRIMO FUOCO (*Rose'*)

ROSATO TOSCANA IGP

In the language of potters, “Primo Fuoco” is the initial clay firing that leads to the creation of terracotta (with a second and a third firing you get different types of ceramic and majolica). This wine is fermented naturally and matured in a large terracotta amphora, hand made from local red clay (“terra rossa”). Organic and biodynamic viticulture.

Grape variety: Merlot.

Extension of the vineyard: 0.5 ha.

Vine training system: Guyot.

Average density per hectare: 4000.

Average age of vines: 20 years.

Average production per hectare: 60 hl.

Harvest: 100% manual.

Vinification: Direct soft press and spontaneous fermentation on its own yeasts, this wine is left in a large terracotta amphora (500 hl) for 6 months. The wine is unfiltered.

Average annual production: 1200 bottles.

