



## PRIMO FUOCO (*Red*)

ROSSO TOSCANA IGP

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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:** Cabernet Sauvignon.

**Extension of the vineyard:** 0.5 ha.

**Vine training system:** Guyot.

**Average density per hectare:** 3500.

**Average age of vines:** 30 – 50 years.

**Average production per hectare:** 15 hl.

**Harvest:** 100% manual.

**Vinification:** After a first spontaneous fermentation on its own yeasts, this wine is left in a large terracotta amphora (500 hl) for 8 months. The wine is unfiltered.

**Average annual production:** 900 bottles.

