



## PRIMO FUOCO (*White*)

BIANCO 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. Born from an accurate selection of the best Trebbiano grapes of the farm, 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:** Trebbiano Toscano.

**Vine training system:** Guyot.

**Average density per hectare:** 3.500.

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

**Harvest:** 100% manual.

**Vinification:** Alcoholic fermentation in large “terracotta” amphora (500Lt.) on his own indigenous yeasts with daily pumping over and fulling. After maceration on the skins of about 3 months, the wine is drawn and put back into the amphora for a further aging of about 6 months.

**Average annual production:** 1,200 bottles.

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