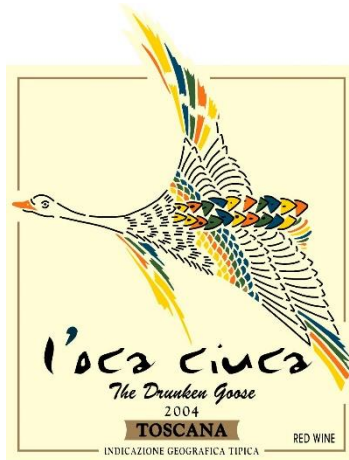


IGT TOSCANA



The wine: L'OCA CIUCA

Vintage:

Controlled denomination: Igt Rosso Toscana

Zone of production: Cerreto Guidi

Type of vines: Sangiovese 60% , syrah 40%

Name of vineyard: L'Oca Ciuca The Drunken Goose igt
Toscana

Exposure: South-west

Altitude: 150 mt. high on sea

Type of soil: Marine origin limestone and clayish soil

Cultivation system: Double guyot

Density of installation: 4.000 plants/Ha

Average age of the producing vines: 20 years

Grape yield per hectar: 10.000 kg

Period of harvest: September

Material used for the fermentation vats: stainless still tanks at 25 celsius to preserve the freshness

Temperature of fermentation: 25 °C

Length of fermentation and maceration: 7 days and 30% of it is oaked for few months

Capacity and type of wood of the barrels used for ageing the wine: 225 Lt. – French oak barrique

Length of ageing in oak barrels: 4-6 months