

COMPAGNIA DI
VOLPAIA

CITTO

IGT TOSCANA 2018



UVE BIOLOGICHE - ORGANIC GRAPES

In the Tuscan dialect Citto means young boy. As from the land in comes from Citto is the young boy of Volpaia. As in the French tradition of the great Bordeaux Chateaux Chateau Mouton Rotschild has Mouton Cadet and Chateau Cheval Blanc has Petit Cheval, the same way Castello di Volpaia has his Citto.

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| COMPOSITION | Mostly Sangiovese and Cabernet Sauvignon |
| VINEYARDS | Citto is made from a selection of the best grapes from our IGT vineyards in the Chianti Classico and Maremma areas. |
| VINIFICATION | Once the grapes were destemmed and crushed, they were left to ferment in stainless steel vats for about 10 days at temperatures between 80 and 86°F. After resting for eight days, the juice was drained off the skins. Malolactic fermentation took place in stainless steel. |
| CASE PACK | 12/750ml |
| TOTAL PROD. | 5000 cases |
| ALCOL | 13,5 % |
| T.A. | 5.65 g/L |
| S.R. | 1,2 |
| TASTING NOTES | Vivid ruby colour. Generous and silky wine with fruity aroma and intense berry taste. |



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