

Brange 2020



PRODUCER Vanempo

APPELLATION: Toscana IGT

WINE REGION: Toscana – Montemurlo near Prato

ALTITUDE 350 mt above the seal level

SOILS & VINEYARDS

Predominantly clay and calcareous soils and partially stony and tuff. The vines average 20 years of age, facing south, east and west.

VARIETAL: 100% Trebbiano Toscano (organic certified and transitioning certified biodynamic beginning from the 2020 vintage)

ANNUAL PRODUCTION: 15 quintals per hectare.

TRAINING SYSTEM

Guyot (5000 plants per hectare – high density). The vines are treated only with sulfur, copper and biodynamic preparations.

HARVEST: The grapes are hand harvested are carried to the cellar in small plastic bins.

VINIFICATION

All the estate vineyards are managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur, copper and biodynamic preparations, depending on the needs. Maceration: 4 days of skin contact. The fermentation is triggered with the indigenous yeast only (no external inoculation) and has been carried out in concrete vats where the wine keeps ageing for 12 months after the racking..

Malolactic fermentation: done spontaneously. In the cellar, our approach is hands off, avoiding technical manipulation and additives. During the ageing process, in Sept. 2021 the fresh skins of the Maluna white are added for one night only in order to provide more complexity. The bottled wine rests in the cellar for other 6 months.

Bottled with min. quantities of sulfites added (21 mg in TOTAL: 9 mg of free natural sulfites and 12 mg added). Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

PRODUCTION: Bottles produced: 3.000 units of 75cl.

AbV 12% (TA 0,72)

SERVICE TEMPERATURE - FOOD PAIRING: 18° C. Avoid over-chilling! Serve it with the food you like. Like many skin contact wines, this one can be paired with a meaty fish such as octopus, tuna, etc. and fresh goat cheeses.

CERTIFICATIONS: **Biodynamic certification with AGRIBIO reached starting from the 2019 vintage. The estate is organic certified since 2014. The back label also displays the vegan certification.**