
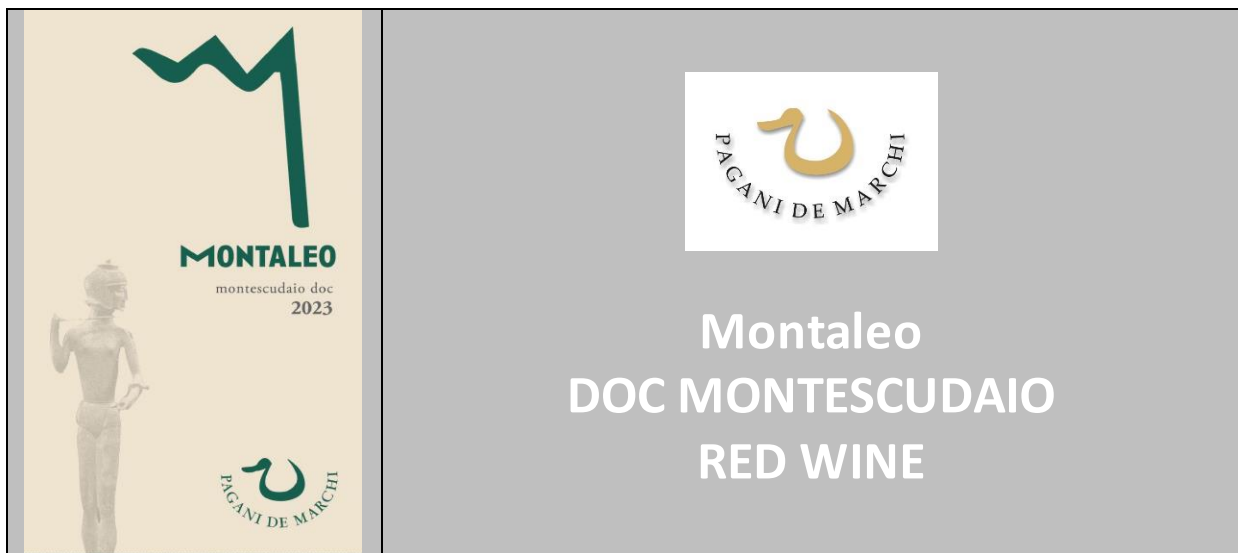





ORGANIC WINE	
VINTAGE	2025
GRAPE VARIETIES	Vermentino 100%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany, ITALY
AREA OF VINEYARD	0,5 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	Mid September
VINIFICATION	destemming, soft pressing and natural decantation of the cooled must. Fermentation at controlled temperatures
ALCOHOLIC FERMENTATION	controlled temperature, 16-18° C
MATURATION	3 months in stainless steel tanks 3 months in bottle
AVERAGE ANNUAL PRODUCTION	5.000 bottles
ALCOHOL	14 %
TOTAL ACIDITY	5,70 g/l
PH	3,38




ORGANIC WINE	
VINTAGE	2023
GRAPE VARIETIES	Sangiovese 70%, Cabernet s. 15% Merlot 15%
PRODUCTION AREA	Casale Marittimo, (PI) TOSCANA , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 mt a.s.l
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	Guyot
VENYARDS LAYOUT	5.600 pt/ha
PRODUCTION / HA	70 quintals
YIELD IN WINE	65%
HARVEST PERIOD	Depending on the variety
VINIFICATION	In stainless steel-tanks of 50 hl. Traditional pumping over procedures
ALCHOHOLIC FERMENTATION	Controlled temperature, 27/28° C, natural yeasts
MALOLACTIC FERMENTATION	Stainless steel-tanks
MATURATION	5-6 months in stainless steel-tanks 2 months in used 100% french barrels 5-6 month in bottles
ANNUAL PRODUCTION	14.000 bottles
ALCOHOL	14 %
TOTAL ACIDITY	5,1 g/l
PH	3,48
DRY EXTRACT	27 g/l

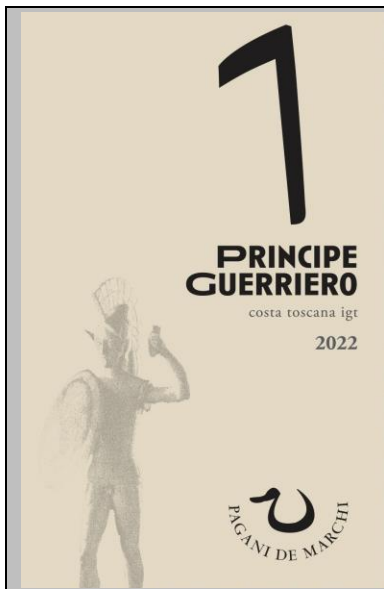


OLMATA
costa toscana igt
2021




OLMATA IGT COSTA TOSCANA RED WINE


ORGANIC WINE	
VINTAGE	2021
GRAPE VARIETIES	Merlot 50%, Cabernet Sauvignon 30%, Sangiovese 20%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	60-70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	depends on the variety
VINIFICATION	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
ALCOHOLIC FERMENTATION	at controlled temperature, 27/28° C, natural yeasts.
MALOLACTIC FERMENTATION	in oak barrique
MATURATION	12 months in oak, barrique of 2°/3° passage 12 months in bottle
AVERAGE ANNUAL PRODUCTION	10.000 bottles
ALCOHOL	14,5 % vol.
TOTAL ACIDITY	5,70 g/l
PH	3,46



PRINCIPE GUERRIERO IGT COSTA TOSCANA RED WINE

ORGANIC WINE	
VINTAGE	2022
GRAPE VARIETIES	MERLOT 60%, CABERNET SAUVIGNON 40%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	3,2 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	60 quintals
YIELD IN WINE	60%
HARVEST PERIOD	September
VINIFICATION	SELECTION OF THE BEST GRAPES IN THE FIELD, DESTEMMING, SOFT CRUSHING AND TRANSFER OF THE MUST IN AMPHORAS OF CRUDE TERRACOTTA OF 8 AND 10 HL, MACERATION OF ABOUT A MONTH, CRUNCHING
ALCOHOLIC FERMENTATION	natural yeasts
MALOLACTIC FERMENTATION	in amphora
MATURATION	12 months in amphora
AVERAGE ANNUAL PRODUCTION	2.000 bottles
ALCOHOL	14,00 % vol.
TOTAL ACIDITY	5,20 g/l
PH	3,49
DRY EXCTRAT	32 g/l



ORGANIC	
VINTAGE	2022
GRAPE VARIETIES	Merlot 100%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	50-60 quintals
YIELD IN WINE	50-60%
HARVEST PERIOD	First ten days of September
VINIFICATION	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
ALCOHOLIC FERMENTATION	at controlled temperature, 27/28° C, natural yeasts.
MALOLACTIC FERMENTATION	in oak barrique
MATURATION	18 months in oak barrique 18 months in bottle
AVERAGE ANNUAL PRODUCTION	2.000 bottles
ALCOHOL	14 % vol.
TOTAL ACIDITY	5,42 g/l
PH	3,4
DRY EXCTRAT	37 g/l