



IL LVIGI

Toscana Passito

IGT
2019



GRAPE VARIETIES

Sangiovese and other indigenous red grape varieties

PRODUCTION AREA

Hills east of Siena, with north/west exposure

VINEYARD SURFACE AREA

1 Ha

VINEYARD ALTITUDE

360 metres above sea level

SOIL TYPE

Marlstone and argillites

VINE MANAGEMENT

Spurred cordon and Guyot

PLANTING DENSITY

3500 per Ha

HARVEST PERIOD

Mid-September

MATURATION

30 months in barrique

AGEING

In bottle minimum 9 months

TOTAL ALCOHOL CONTENT

14,5 %

TOTAL ACIDITY

5,90 GR/LT



BOSCHETTO CAMPACCI

TOSCANA

THE VINEYARD

The grapes of Il LVIGI, made from Sangiovese, come from the oldest vineyard of the same name on the property, over 50 years old, and are cultivated on a soil rich in claystone, with the presence of stones such as Colombino. A particular feature of this soil is the high presence of polychrome schists and minerals such as iron, zinc, copper and manganese, which, depending on the element contained, appear in different colours.

HARVESTING AND WINIFICATION

The grapes, harvested by hand with great care, are left to dry in special conditions of humidity and temperature that favour the presence of noble rot, Botrytis Cinerea, which reduces the water content and concentrates the sugars and aromas. The wine ferments and matures in French oak barriques for at least 30 months before bottling. Refinement in the bottle is a minimum of 6 months.

TASTING NOTES

Its appearance is amber-red in colour. On the nose, notes of ripe red fruit under spirits emerge with a particular date note, which blend with sensations of chocolate, tobacco and spices. The palate is sweet and enveloping, well balanced by a subtle acidic thorn that gives a long aftertaste. Il LVIGI is a wine with great gastronomic and evolutionary potential over the years.