

**TUA RITA**

KEIR

IGT Toscana Ansonica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Ansonica

First vintage: 2019

Varieties: 100% Ansonica

Planting density: 5,500 vines per hectare

Training system: guyot

Soil: markedly clayey with a fairly significant pebble fraction

Vineyard management: integrated pest management

Average production: 2,000 bottles

Harvesting method: manually in 15-kg cases

Vinification: maceration with the skins in Amphora for 2 months

Maturation: for about 3 months in concrete

Serving temperature: 14-16°C

Formats: 75-cl bottles in 3-unit cartons

Label: designed by Raf faele De Rosa