

## Fattoria Le Masse

### *Santa Goccia IGT Toscana*

Fermentation: with indigenous yeasts, according to the year, between 25 and 30 days of maceration on the skins, with manual stirring, in steel tanks of 15 and 20 hl, without using sulfites and pumps throughout fermentation. Aging: in steel tank for 5 months of maturation on the noble dregs. The wine rests in bottle for a minimum of 8 months before release.

Bottle production: 2,500 bottles

**Grape varieties** 70% Sangiovese, 20% Canaiolo, 10% Trebbiano

**Altitude** 250m ASL

**Soil** Mainly alluvial skeleton, sand, clay and tufo

**Alcohol** 12.5%



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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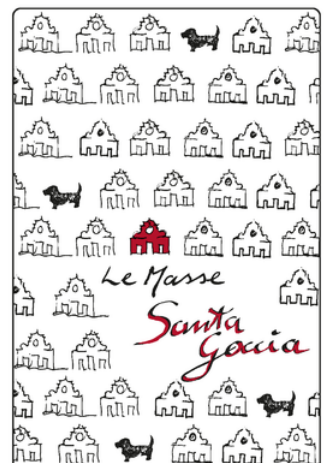
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