

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%



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