

# 1524

## LE REFIE TOSCANA I.G.T. 2024

The Le Refie estate, home to our two highest vineyards, with eastern exposure and on predominantly sandy soil, gives this wine its name. The Marsanne and Viognier grapes from Le Refie's Adelaide vineyard give homage to the great wines of the Rhone, Alsace, and Loire. To the taste, the Marsanne and Viognier grapes' fatness and horizontality is evident, harmonously balanced by the Gewürztraminer's tropical notes. A moelleux wine that will age gracefully, whose floral notes will evolve into aromas of dried apricots, honey, resin, and flint. Drink it now at the end of a meal accompanied by cheese, or in a few years whilst meditating about the sinuous hills of Chianti Classico.

### TASTING NOTES

Bright straw yellow color, very intense, aromatic and spicy aromas. Fresh, savory taste, great texture. The sugar richness is balanced by a lively acidity with a long mineral end.

### FOOD PAIRING

Pairs well with a pear crumble or a peach tart, or even with foie gras.

### PRODUCED BOTTLES

275



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 31 hectares in vineyard
<i>Altitude</i>	710 m
<i>Soil</i>	The soil here mainly includes sandstone and sand formed by the disintegration of the rock of the mountain range known as "Monti del Chianti".
<i>Composition</i>	90% Marsanne e Viognier, 10% Gewürztraminer
<i>Planted date</i>	2004
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	70
<i>Produced wine per quintal</i>	60%
<i>Harvest</i>	Manual, beginning of September
<i>Fermentation</i>	5 hl stainless steel tanks
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	20°
<i>Ageing period</i>	3 months in stainless steel tanks
<i>Ageing period in bottle</i>	12 months
<i>Rackings between containers</i>	1
<i>Sugar percentage at harvest</i>	26 brix
<i>Total acidity in bottle</i>	6.34 gr/l
<i>Total content of sulfur dioxide</i>	96 mg/l
<i>Total content of free sulfur dioxide</i>	25 mg/l
<i>Alcoholic percentage</i>	10.5%
<i>Residual sugar</i>	14 gr/l
<i>Ph</i>	3.23
<i>Bottle type and size</i>	Bourgogne Authentique (650 gr.) 75 cl
<i>Cork size</i>	49 x 24.2
<i>No. bottles per case</i>	6
<i>May be stored for up to</i>	20 years