

# COMITALE

## TOSCANA I.G.T. 2024

Comitale is a field blend of various grapes, including among others Grechetto, Vernaccia, Trebbiano and Malvasia coming from a vineyard planted in 1967. In the 2024 release there is a small addition of Petit Manseng which was vinified separately. All the grapes are hand-picked and passed through a soft-pressure press. The must goes through a 12 hours cold soak and is clarified prior to the beginning of fermentation, which happens in a small, temperature controlled tank, and with the help of indigenous yeasts. The bottling without filtration is done during the winter months following the harvest.

### TASTING NOTES

The colour of the wine is straw-yellow, with shades of green, a fruity bouquet due to the various scents from the grapes. Well balanced on the palate, with a good acidity level in its flavour and aftertaste.

### FOOD PAIRING

It is advisable to combine this wine with fish, white-meat dishes or a nice goat cheese.

### PRODUCED BOTTLES

4.000



<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>	280 m
<i>Soil</i>	Deeper soils with a higher presence of sand and clay in the lowers slopes towards the Greve River and shallower, silty and rocky soils, in particular "alberese", on the higher grounds.
<i>Vineyard</i>	Lago
<i>Composition</i>	Trebbiano, Malvasia, Grechetto, Vernaccia, Petit Manseng
<i>Planted date</i>	1967
<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>	30 hl stainless steel tanks
<i>Maceration period</i>	7 hours
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	20°
<i>Rackings between containers</i>	2 - 4
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	5.8 gr/l
<i>Total content of sulfur dioxide</i>	89 mg/l
<i>Total content of free sulfur dioxide</i>	25 mg/l
<i>Alcoholic percentage</i>	11.5%
<i>Ph</i>	3.35
<i>Bottle type and size</i>	Bordolese standard, white (400 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	10 years

Unfiltered