



**Vintage**

2019 - 60%, 2018 - 6%, 2017 - 18%, 2016 - 12%, 2015 - 4%

**Agriculture**

Organic - certified + uncertified

**Vineyard (year planted, altitude a.s.l.)**

29% Podere Bugnanese West (2003, 400m), Seggiano  
24% Podere Bugnanese East (2005, 400m), Seggiano  
18% Cerretino (1983, 450m), Castel del Piano  
14% Poggio Trevalle (2003, 70m) Arcille  
10% Montecatini (1974, 370m), Seggiano  
5% Poggiarello (1974, 350m) Seggiano

**Grape Variety**

63% Sangiovese  
18% Cabernet-Franc  
11% Merlot  
6% Pugnello\* (\*we think!)  
2% Cilieggiolo

**Yield**

Grapes: 1kg per plant  
Wine: 48 hl/ha

**Harvest**

By hand into 18kg crates  
Mid-september to mid-october

**Winemaking**

Native yeasts, small stainless steel tanks  
Pump-over and manual cap submersion (pigeage)  
21-35 days maceration on skins

**Ageing**

Average 12 months in oak barrels

**Classification**

IGT Toscana Rosso

**Alcohol**

14% by volume

**Quantity Produced**

8 000 bottles (75cl)

Grapes were selected by hand from each vineyard site with its unique combination of grape variety, soil-type and position. Each component is fermented and aged separately until the moment of blending. The wines are then carefully chosen and, through multiple trials, combined. The resulting wine is then further aged to give complexity, balance and harmony. By blending across 2 or 3 vintages, and multiple vineyards and grape varieties, each release of Rosso N°1 is optimized for balance, harmony and drinkability. Best consumed within 3-5 years of release.

Aromatic notes of cherry, herbs and dark hedgerow fruits with touches of spice and toasted oak. Medium bodied with fine, elegant tannins and persistent mouth watering fruit. Combines well with a wide range of dishes from prosciutto to pizza and more.



**COSTE DEL VIVO**

TOSCANA

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