



The link between terracotta and wine has ancient roots, which date back to the Greco-Roman period, when it was used for the transport and trade of wine.

The physical characteristics of the terracotta allow us to obtain excellent results in the vinification, maturation and conservation of the wine. Terracotta has an extraordinary thermal insulation capacity and allows the wine not to undergo excessive temperature changes during storage.

## V.I.P. WHITE TUSCAN IGT

White grape variety of French origin, very resistant to drought that has adapted well to the microclimate of the Island of Elba.

**Grape Variety:**  
100% Viognier

**Manuel Harvest:**  
In small crates, immediate separation from peels and stems

**Planting Density:**  
6,000 vines per hectare

**Bottles:**  
3,000

**Fermentation and Conservation:**  
Fermentation in steel at controlled temperature: the must continues to ferment in 300 liter second passage barriques from Burgundy.

**Aging:**  
In bottle for 4 months

