Le Ragnaie Civitella Toscana Bianco IGT 2018

Winemaker: Riccardo Campinoti

Le Ragnaie winery is the property of Ricc ardo Campinoti and his wife Jennifer, who with the collaboration of their indispensable team of workers, pay meticulous attention to each and every phase of the winemaking process, striving to produce the best possible wines at every level.

Le Ragnaie extends over 28 hectares in Montalcino, in the Province of Siena, in south western Tuscany. One third of Le Ragnaie's vineyards are planted at the highest altitude of any across the entire Montalcino appellation (600 m.a.s.l.). As one of the highest points, the area became famous amongst bird catchers, and hence the traditional bird catcher's net featured in the brand imagery. The vineyards are farmed according to the guidelines for Organic Agriculture*.

Some years ago, a neighbour of Le Ragnaie planted a small vineyard to fiano, at 630 m.a.s.l. (the highest in the Montalcino area). In 2018 Riccardo purchased the fruit, which in previous years had been sold off in bulk, and created just 600 bottles of a unique wine called Civitella Toscana Bianco IGT.

** Le Ragnaie Codice OdC IT-BIO-004 Num.09-02377 (Suolo e Salute, Organismo di Controllo e Certificazione)*

Technical Details:
Grape Variety: fiano 100%
Vineyard area: The grapes are sourced from a vineyard close to Le Ragnaie Lago, at 630 m.a.s.l.

Method: Method: The fruit is hand-harvested at low yields. Temperature controlled fermentation (31C) occurs with indigenous yeasts in stainless steel with around 7 days (including some maceration on skins), followed by the malo-lactic fermentation. Ageing is carried out in used oak tonneaux (600-700 litres) for 12 months. The wine is lightly filtered but not fined prior to bottling.

Alcohol: 12.5% per volume.

Tasting Notes:
Colour: Bright golden straw in colour.
Bouquet: Intensely honeyed on the nose with some feint floral notes.
Palate: The palate is dry and quite savoury, with some phenolics to the texture and excellent acidity. The finish is long and fine.
Service: Enjoy while young, and serve at around 8 to 10 degrees Celsius. Try it with local specialities such as char-grilled vegetables including artichokes and peppers, roast rabbit or pork, or with a platter of Italian cured meats (prosciutto and capo collo) and fresh local cheeses such as pecorino or scarmorza.