



CHIANTI RUFINA

TENUTA LELLI

TECHNICAL SHEET

CUVEE

Cuvée : Terra e Mare
Color: White (skin maceration)
Vintage : 2022

GEOGRAPHICAL LOCATION

Denomination : Toscana IGT (Italy - Tuscany)
District : Baratti (Livorno)
Grape variety : 100% Vermentino
Soil : Silty and schist
Exposure : East-West
Altitude: 150 meters
Density: 5000 plants/ha - 40 hl/ha

VITICULTURE

Type of farming : Biodynamic farming, certified organic
Vine treatments : Biodynamic preparation (silica and horn dung), green manure, biodynamic compost
Ploughing: Every other year, every other row
Type of pruning : Guyot
Pruning : Soft pruning
Date of harvest : Mid-September
Type of harvest : Manual in crates
Sorting of grapes : On the vine and on the table

WINE MAKING

Destemming : Yes
Inputs : None
Yeast : Native
Duration of maceration and fermentation : Ten days of pellicular maceration
Pigeage and remontage : Light
Fermentation container : Tuscan terracotta amphora
Filtration : Unfiltered
Malolactic : Yes
SO² : Maximum 50 mg/L less if possible, added after malolactic
Aging : Five months in terracotta amphoras from Tuscany
Stopper: Nomaticort
Oenologist: Adriano Zago
Bottling: One year after the harvest

Production : 2 500 bottles

