

BIANCO IGP TOSCANA 2020



Blend	Viognier 50% - Chardonnay 30% - Sauvignon Blanc 20%
Altitude	200 mt a.s.l.
Exposure	South - East
Soil	Medium texture, galestro based, rich of stones
Pruning system	Guyot
Density	5000 plants/ha
Age of vineyard	9 - 11 years old
Crop Yield/ha	6,0 t.
Harvest	End of August, by hand
Alcohol	13%
Vinification	After being destemmed, grapes are pressed and cooled to 8-10°C in the press. The juice is then naturally decanted and once clear, transferred in stainless steel tanks and inoculated with selected yeasts and fermented at a not exceeding not exceeding 16°C. Bottled after 4-5 months in stainless steel.
Barrel Ageing	No
Bottle Ageing	About 2 months
Wine profile	Yellow with lightly green straw. Intense, fruity and flowery with peach, banana and pineapple notes. Fresh, elegant, balanced, persistent slightly mineral.
Best combined with	Starters, fish, white meat dishes
Temperature of service	8-10 °C
Annual production	3000 bottles

