

# PREZIANO BIANCO IGP TOSCANA 2020



|                               |   |
|-------------------------------|---|
| <b>Blend</b>                  | Sangiovese 100%   |
| <b>Altitude</b>               | 300 mt a.s.l.   |
| <b>Exposure</b>               | Sud - West  |
| <b>Soil</b>                   | Medium texture, Alberese based, stony slightly clayey   |
| <b>Pruning system</b>         | Spurred cordon  |
| <b>Density</b>                | 5000 plants/ha  |
| <b>Age of vineyard</b>        | 15 years old  |
| <b>Crop Yield/ha</b>          | 7,0 t.  |
| <b>Harvest</b>                | First days of September, by hand  |
| <b>Alcool</b>                 | 12.5%   |
| <b>Vinification</b>           | The grapes, after being destemmed, are transferred to the press, where the white must is obtained by simple draining. The must is then inoculated with selected yeasts. Alcoholic fermentation takes place at a temperature between 16°C and 18°C. It is bottled after 4-5 months in steel tanks. |
| <b>Barrel Ageing</b>          | No  |
| <b>Bottle Ageing</b>          | About 2 months  |
| <b>Wine profile</b>           | Pale yellow with golden highlights.<br>Very intense, fruity and floral with hints of white fruits and herbs.<br>Elegant, fresh, balanced, persistent on the finish.   |
| <b>Best combined with</b>     | Starters, fish, white meat and cheese   |
| <b>Temperature of service</b> | 10-12°C   |
| <b>Annual production</b>      | 1.400 bottles   |

