

# BIANCO TOSCANO IGT

Pale straw yellow; a dry white with evident organoleptic notes of juniper and pineapple, it communicates freshness.

**Grape variety:** 50% Malvasia, 50% Trebbiano Toscano.

**Vineyard:** two hectares.

**Vineyard exposure:** west.

**Vineyard altitude:** 400 metres above sea level.

**Type of soil:** Alberese limestone and Galestro marl.

**Training system:** Tuscan bow.

**Harvest:** by hand

**Harvesting time:** September.

**Vinification:** the beginning of the fermentation is on skins, after 2/3 alcoholic degree we remove the skins. All the process is under temperature-controlled in cement tanks.

**Ageing:** in bottle for a minimum of 3 months.

**Bottle format:** 0.750 ml.

**Alcohol content:** 12.5% Vol.

