



Bianco Toscana IGT



CLASSIFICATION:

Toscana IGT.

GRAPE VARIETIES:

48% Chardonnay, 48% Viognier, 4% Trebbiano.

GROWING LOCATION:

Castelnuovo Berardenga (SI), Tuscany.

VINEYARD:

Tufaceous with presence of soil skeleton and some argillaceous schist. 985 ft a.s.l.

MATURATION AND REFINEMENT:

the selected bunches harvested by hand in crates are immediately transferred to the cellar for a soft pressing. Selected yeasts are then added to the must to start the fermentation that lasts more than 20 days at low temperatures. At the end of the process the wine comes raked and maintained on the fine lees until the bottling. Refinement in stainless steel for minimum 4 months.

TASTING NOTES:

Color: bright straw-yellow color with shades tending to golden, good consistency.

Nose: floral bouquet of acacia and lemon flowers, scents of exotic fruits and yellow peach, ending with citrus peel.

Palate: warm and round, with a fresh and persistent finish.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS:

excellent as an aperitif, with white meats, fish and fresh cheeses, also recommended for spicy dishes.

SERVING TEMPERATURE: 45°-45°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 6.000 bottles.



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