



'IL BIANCO' IGT | TOSCANO CHARDONNAY

This white grape variety is well suited to the hills of our estate. The vineyards are located at an average altitude of 300 metres above sea level. The clones are selected from among the best in central Tuscany. Harvesting is early, generally at the end of August. The grapes are destemmed without crushing and lightly pressed. The consumer can appreciate the intense, fruity aroma and flavours.

GRAPE VARIETY: 100% Chardonnay

VINEYARDS NAME: Chardonnay

VINES AGE: 28 years old

ALTITUDE: 200 MT A.S.L.

VINEYARDS EXPOSURE: North - East

TRAINING SYSTEM: Gouyot

HARVESTING PERIOD: First decade of September

VINIFICATION: Destemming and soft pressing, 12 days of alcoholic fermentation into stainless steel tank at a low temperature (14°C - 16°C).

AGING: 6-8 months on the lees in stainless steel tank, 1 month in bottle

FORMAT: 750 ML

PACKAGING: Case of 6 / 12 bottles 750 ML