



Type of wine: fresh white.

Region of origin: Tuscany.

Grape varietals: blend of typical white varietals of Tuscany.

Vineyard: pruning is either double spurred cordon or double guyot, according to the varietal (and the consequent basal buds fertility). Average planting density: 5000 vines/hectare and production about 11 tons/hectare.

Soil type: deep and clayey, rich in pebbles and quite firm.

Harvest: manual harvesting in mid-September.

Vinification: harvesting in the second half of September. Grapes undergo soft pressing. The free-run juice ferments at controlled temperature. The wine remains on the lees until bottling.

Colour: straw yellow with slight greenish hues.

Bouquet: fresh and with good complexity.

Flavour: it is characterized by its structure and minerality, flavour of white-fleshed fruit and a slight note of grapefruit, both in bouquet and flavour.

Alcohol by volume: 12,50%.

Food affinities: cold cuts and bruschette, seafood and raw fish, pasta with vegetables or with anchovies, green or rich salads (Ceasar, Nicoise, Caprese).

Serving: at 10-12°C (50-54°F), it doesn't require opening in advance.

Format: ml 750.

Bottles produced: 10,000.