



Region:

Tuscany

Territory:

Hills and plateaus of Valdichiana, Arezzo.

History:

Our wine-growing is an economic activity of fundamental importance, historically confirmed on several occasions in the texts of the Bishopric of Arezzo, where they speak about "canonical churches and with large spaces of land planted with vines, so that the Ministers of Worship not living in poverty". Ancient wine-making traditions enriched and enhanced with the Denomination Tuscany.

Harvest:

Manual, with thorough selection of the grapes.

Grapes:

Chardonnay

Vinification:

In white, with very tight temperature control of fermentation

Alcohol % volume:

13

Sugar ‰:

3 - 4

Total acidity ‰:

5,3 - 5,6

Visual:

Brilliant clarity, pale straw yellow color with greenish reflections

Smell:

Fresh call with floral perfumes, fruity, fine, pleasant

Taste:

The flavor is dry, round with finesse and balance of the body, has good length and pleasantness

Italian Gastronomy:

Excellent as an aperitif, goes well with starters, soups and stews, cooked vegetables, fresh cheeses and fish

Recommended temperature:

10 - 12 C°