

# VALDICHIANA TOSCANA BIANCO VERGINE D.O.C. D.O.P.

VALDICHIANA TUSCAN WHITE VERGIN D.O.C. D.O.P.



Region:  
Tuscany

Territory:  
Hills and plateaus of Valdichiana, Arezzo.

History:  
Our wine-growing, important economic activity, was historically confirmed on several occasions in the texts of the Bishop of Arezzo, where he speaks of 'canonical churches with large lands planted with grapes, so that the Ministero del culto live no indigence'. Ancient wine-making traditions enriched and enhanced with the D.O.C.G. - D.O.P. Tuscany Valdichiana

Harvest:  
Manual, with thorough selection of the grapes.

Grapes:  
Tuscan Trebbiano in synergy with Chardonnay, White Pinot, Grey Pinot, Grechetto.

Vinification:  
Typically in white with the strict control of fermentation temperatures.

Alcohol % volume:  
12

Sugar ‰:  
3 - 4

Total acidity ‰:  
5,3 - 5,6

Visual:  
Clarity brilliant straw yellow color, with greenish hints.

Smell:  
Fresh, fine, pleasantly fruity.

Taste:  
Neutral, clean, fruity and acidulous, pleasant, could also show a slight aftertaste of bitter almonds

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

Recommended temperature:  
10 - 12 C°

