



BIANCO DI PITIGLIANO



Grapes:

70% Trebbiano
25% Malvasia
5% Chardonnay

Vineyards:

The grapes come from vineyards that are from 10 to 30 years of age. The land is located 200m above sea level and 10km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

The Trebbiano and the Malvasia are harvested during the last ten days of September and the Chardonnay is harvested during the first days of September. The grapes are harvested manually to guarantee a careful selection.

Vinification:

Soft pressing of the whole bunch of grapes. The two grape varieties are vinified separately. Settling for 36-48 hours. Fermentation following the 'in bianco' procedure, that is without any solid parts (skins and stalks) in stainless steel tanks at constant temperature of 16 °C.

Wine:

Clear and bright, with a straw-yellow colour and light greenish shimmers. A wine with a very strong character, intense and ample the nose, with fruity notes.: white pulp fruits, citrus and light mineral tones. With a decisive flavour and balanced on the palate, with pronounced mineral tones and quite savoury. It has a good freshness and convincing drinkability.