

# IGT Toscana Bianco

## “Dama d’Ambra”



**Height of vineyards:** 550 m a.s.l. South facing

**Vines per hectare:** 5,000

**Type of soil:** medium clayey, stony, with sands of galestro and alberese

**Production:**

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 3,000

**Blend:** from Malvasia del Chianti grapes only

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**Vinification:** the grapes are harvested by hand, selecting the perfect riped bunches, with the skins in excellent condition. The fermentation takes place in raw amphorae of earthenware from Impruneta, until the sugars are consumed, in 8-10 days. The extraction of color and aromas takes place by manual pressing down of the peel cap, which is repeatedly immersed in the Must / Wine. After 30 days, the amphorae are filled and sealed, so the wine ages on the skins and on the yeast lysates for 9 months, until the next harvest. The free-run wine is then separated from the marc, which is pressed. The wine is soon bottled, refining 3 months before being released for consumption.

**Visual examination:** golden color due to prolonged maceration on the skins.

**Olfactory examination:** Intense notes of wild flowers, ripe apple and dry pastries.

**Gustatory analysis:** Pleasant to drink for its good acidity and moderate tannin content, accompanied by a mineral note exalted by the aging in amphora. Hints of ripe yellow apple and marzipan.

**Service:** serve at a temperature of 10-12°C, in tulip glass.

**Pairings with food:** first and second courses based on fish, coldcuts, fresh and semi-mature cheeses such as pecorino.