

# IGT Toscana Bianco

## “Rugiada”



**Height of vineyards:** 500 m a.s.l. South facing

**Vines per hectare:** 5,000

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

**Blend:** Chardonnay 50%; Malvasia del Chianti 50%

**Production:**

Grapes per hectare: 70 quintals

Yield in wine: 65%

Bottles per year: 5,000

**Winemaking:** the grapes are harvested by hand, then they are destemmed and gently crushed to carry out a cold maceration of 8 hours in the press: the Must is thus enriched with a greater quantity of aromas from the skins of the Chardonnay. After pressing, the Must is clarified. The slow fermentation takes place in stainless steel vats, at controlled temperature (less than 20°C) to preserve at best the floral aromas of the grape and the fruity aromas that develop during the process. After 10-15 days all the sugars are converted into alcohol, then the wine is poured into tonneau, where the malolactic fermentation takes place for 20 days, on fine lees. This allows to make the wine softer on the palate and further rich in aromas.

**Aging:** the wine is stored in oak barrels (500 lt) for 4 months. Follows the refinement in the bottle for at least 2 months, before being released for consumption.

**Visual examination:** straw yellow, bright.

**Olfactory examination:** complex bouquet, with notes of exotic fruit such as banana, passion fruit and pineapple, accompanied by hints of acacia and oak.

**Gustatory examination:** structured and personality, balanced between acidity and body. Notes of exotic fruit and yellow apple, with hints of toasted almonds on the finish.

**Service:** serve at a temperature of 12-14°C, in tulip glass.

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