

IGT TOSCANA BIANCO “CADUCEO”

AVERAGE AGE OF THE VINEYARDS: 60 years

ALTITUDE: 450 meters above sea level

LOCATION OF THE VINEYARDS: in the East side of Montepulciano Hill

EXPOSURE: South – West

YIELD FOR HECTAR: 3000 kg of grapes

ANNUAL PRODUCTION: 3500 Bottles

SOIL COMPOSITION: Medium mixture with clay

ALCOHOL: 13%

GRAPES: Canaiolo Bianco, Malvasia Bianca, Pulcinculo and Trebbiano Toscano

SERVICE TEMPERATURE: 10° - 12°

ORGANOLEPTIC DESCRIPTION: Straw yellow wine, with grapefruit, mint and tropical fruits aromas. In mouth is elegant, with a good sapidity, it's able to age in the bottle for several years, improving and acquiring great personality.

RECOMMENDED WITH: Excellent with fish, also with white meat and fresh or middle-aged cheeses.

VINIFICATION: The grapes, picked by hand, are de-stemmed and left in the steel In cryomaceration for minimum 12 hours with the skins for the extraction of aromas. After the must clarified is fermented in new French big oak casks from 10 hl,

AGING: The wine remains minimum 6 months inside ceramic casks in contact with the yeast of fermentation until the bottling. In this period, we do Batonnage, at 16° - 18° celsius degrees.

BOTTLE AGING: At least 1 year.

