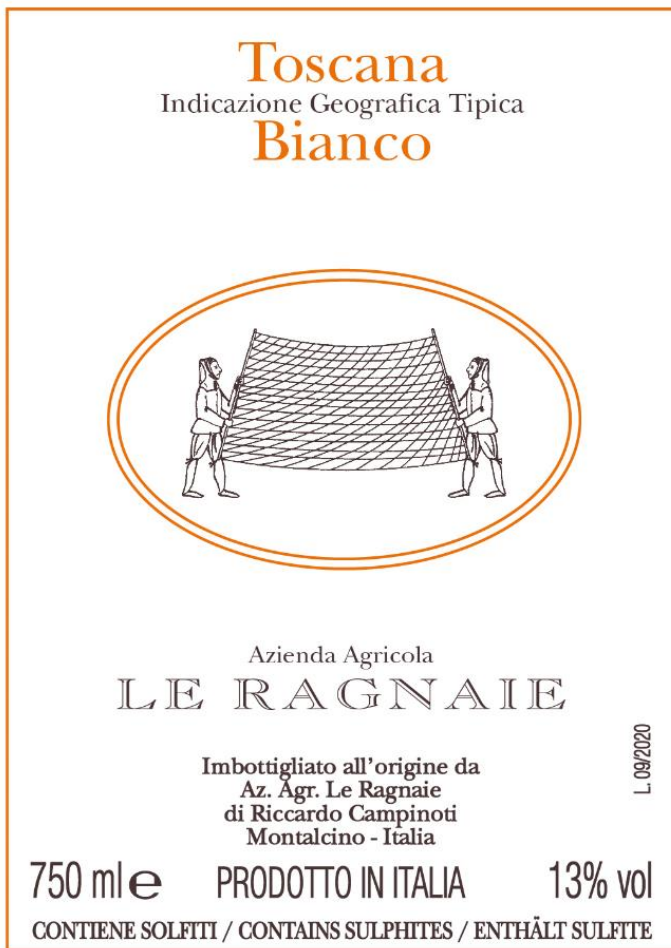


Toscana Bianco

LE RAGNAIE



GENERAL INFO

VARIETAL Trebbiano 50%, Malvasia 50%

VINEYARD Le Ragnaie

BOTTLES PRODUCED: 1.400 da 0,75 lt.

VINIFICATION

Stainless vats 6 days

No Selected yeasts

FERMENTATION TEMPERATURE: 30 °C max.

TEMPERATURE CONTROL: No

MACERATION TIME: 6 days on skins

MALOLACTIC FERMENTATION: YES

AGING

660 Lt. Franch Barrels

12 Months

No Clarification

FILTERED Yes

BOTTLING DATE: 24/08/2020

ANATYTICAL DATA

ALCOHOL 13 %

TOTAL ACIDITY (g/l) 6,33

NET VOLATILE ACIDITY (g/l) 6

TOTAL SO₂ (mg/l) 35

RES. SUGAR (g/l) 8,6

TASTING NOTES

This wine is full of dried citrus notes, iodine and smoky minerality. The palate is slightly chewy but not overwhelming, with undertones of herbs and tea, and a long savory finish.