



MANDORLO

Denomination: IGT Toscana Bianco

Grapes:

50% Chardonnay

25% Sauvignon blanc

25% Viognier

Vineyards location: Hills of Montellori (Chardonnay, Viognier) and Hills of Montalbano (Sauvignon blanc)

Vineyards characteristics: The Montalbano lands are located at about 500 meters above sea level. The soil is characterized by loose soil rich in silica and limestone. The Montellori hills are located in Montellori (Fucecchio), the vines were planted in the early 80s. Their soil is sandy with silt and little clay.

Vineyards training:

Chardonnay → Guyot

Sauvignon blanc → Half arch pergola

Viognier → Guyot

Wine fermentation: Fermentation in steel at a controlled temperature of 15°C for a period of approximately 20 days.

Wine aging: Aged in steel with batonnage for about 6 months. Bottling in the spring following the harvest.

Tasting notes: Straw yellow color with greenish reflections. Wine with great aromas and persistence. White flowers together with citrus notes. On the palate the same characteristic notes are recognized. Wine with good acidity and minerality, slightly savoury and long in the finish.

Alcohol: 12,5% vol

Serving temperature: 10°C

Annual production: 27.000 btl