



## TUTTOSOLE

### Trebbiano vecchie viti di 60 anni

**Denomination:** IGT Toscana Bianco

**Grapes:** 100% Trebbiano toscano

**Vineyards location:** Located in Montellori, the vineyards were planted in the early 1960s.

**Vineyards characteristics:** The soil is sandy with silt and little clay.

**Vineyards training:** Capovolto method

**Wine fermentation:** In steel vats for about six months at 16°C. Part of the must is fermented on the skins and remains in maceration for about a month.

**Wine aging:** Maturation in a concrete vat for approximately one year.

**Tasting notes:** Pale straw yellow color, hints of peach, apples, citrus on the nose. In the mouth it is elegant, savoury with lively but pleasant acidity, persistent and well balanced with an excellent propensity for aging.

**Alcohol:** 12,5%

**Annual production:** 6.000-8.000 btl