

## BIONDO

**Appellation:** Toscana IGT

**Grape variety:** Vermentino

**Soil type:** Mostly clay with tuff

**Training system:** Guyot

**Yield per hectars:** 90 q.li

**Harvest:** Manual harvesting in mid September

**Vinification and aging:** After harvesting, the grapes are de stemmed and left in cryomaceration for at least 18 hours in contact with the skins; subsequent fermentation of the must in stainless steel at a controlled temperature of 15-16 °C. Aging in cement tanks in contact with the fermentation yeast for 6 months and further ageing in the bottle for 3 months.

**Tasting note:** Straw yellow wine, intense nose with hints of yellow flowers and white pulp fruits, in the mouth there is a pleasant sensation of freshness and a touch of flavor.

**Service temperature:** 6-8 °C

**Alcohol:** 13,50%

