

Fonte Vivo Trebbiano

This wine was born from our idea to enhance a poor vine like Trebbiano Toscano, it is the proof that great wines can be created from this varietal.

**PODERE
PELLICCIANO**



Appellation: Toscana IGT

Grape variety: Trebbiano Toscano

Soil type: Medium texture, generally clayey.

Training system: Guyot

Yeld per hectars: 90 q.li

Harvest: Manual harvesting in beginning of September

Vinification and aging: Before the winemaking, the grapes are left to dry for 40-50 days. Wine production in stainless steel at a controlled temperature with maceration on the skins for about 100 days. Further ageing in vitrified cement tanks. Further aging in bottle for 12 months.

Tasting note: A wine of great personality and unconventional, it has a golden yellow color, of enchanting olfactory aromas of rosemary, white pepper, incense, it expresses great aromatic complexity. In the mouth it is a wine very rich with a good structure, fresh, a touch of flavor and a touch of tannin from the long maceration.

Service temperature: 12-14 °C

Alcohol: 13,50%