

# BIANCO TOSCANO

Tuscan IGT



**ABV%:** 12,5%

**Vines growing:** Spurred cordon

**Harvest:** September – October. Hand-picked grapes

**Blend:** Trebbiano & Chardonnay

**Ageing:** In stainless steel tanks

**Wine Refining:** In bottle

**Winemaking:** Grapes are hand-picked, selected and pressed separately. The must goes into stainless steel tanks where it rests for one day. In this way it's possible to separate clear must from lees. After the first must transfer, this one is inoculated by selected yeast. Fermentation takes between 7 to 10 days, and it is followed by the last wine transfer, a delicate adjunction of sulphites. Finally, the two blends are assembled

**Colour:** Stray-yellow colour

**Smell:** Dried fruits with banana hints

**Taste:** Balanced and fresh wine with a good level of acidity thanks to the Chardonnay. At the same time, the taste is soft, and the result is an easy to drink wine

**Service temp.:** 10° - 14°C

**Bottle Formats:** Bottle: 750 ml



DREALINO