



Podere della Filandra TOSCANA IGT BIANCO

Typical Geographic Indication

GRAPES: Trebbiano and Malvasia, different percentages according to the vintage.

AGE OF VINES: 1970

ALTITUDE: 300 mt asl

SOIL TYPE: Terreno collinare di bassa elevazione, ricco di argilla.

EXPOSURE: North - East

VINE TRAINING: Spurred cordon

HARVEST TIME: First week of September

VINIFICATION: The grapes harvested by hand, the alcoholic fermentation in stainless steel tanks.

AGING: Stainless steel for 3 months with numerous batonnage. In bottle for 2 months.

ALCOHOLIC CONTENT: 12.50% vol.

SERVICE TEMPERATURE: 10°C.

COLOUR: Straw yellow.

SMELL: The nose is direct and clean, it opens with floral note and fruity like yellow apple with a finish citrusness

TASTE: vibrant acidity and lemon, light body and low alcohol, close the tasting with good minerality

PAIRING: Fish, shellfish, fresh shellfish and cheese, eggs.