



I.G.T. BIANCO TOSCANA

GENERALITY

Sommiano is a small village in the hills of Chianti. It is located in the municipal district of Cerreto Guidi, an hilly area which overlooks on the Appennino's chain. In this area there are good climate conditions to grow vines. Our vineyards grow on calcareous fields and these are of clayey nature.

There is a strong presence of white shells, which show that there was the sea in this place in past. Winters are not too cold, the Summers rarely exceed high temperatures. These climate condition, with the temperature variations between night and day and the influence of the Mediterranean Sea, allow us to produce perfumed, intense, complex and very fine wines.

These wines are able to keep freshness and minerality during aging.

VARIETY – Trebbiano Toscano (Biancane, Albano, Trebbiano Fiorentino, Ugni Blanc)

CLIMATE CONDITIONS

The harvest of 2011 was characterized by a cool and rainy spring. It has been essential for a good flowering of vine and for the fruits' growth. Temperatures have increased in the next months, and these have helped to maintain the health of the grapes, which were in the process of ripening. September was characterized by temperature variation and weak rains, which have confirmed the quality of white wine of these area. They are intense, fine and with a great structure. These are all the characteristics of the Trebbiano.

CHARACTERISTICS OF THE AREA

ALTIMETRY: 80 m

AREA: 9,50 ha

ASPECT: sud-ovest

SOIL'S CHARACTERISTICS: Calcareous and clayey

VINEYARD'S AGE: 20 years old

TECHNICAL NOTES

VARIETY: Trebbiano Toscano

HARVEST TIME: From the end of September

FERMENTATION: Stainless steel

PERCENT ALCOHOL: 12% Vol

GASTRONOMIC COMBINATION:

The Trebbiano white wines are great with salmon and smoked fish.

They are excellent with seafood's dishes, but is also good with cheeses, vegetables and white meats.

RECOMMENDED GLASS

We suggest a glass wine with a medium size, like a tulip.

This kind of glass permits to wine to slip on the sides of tongue, where we can perceive the acidulous and tasty taste of the young wines.

BOTTLE SIZE AND CONSERVATION

Bottle 0.75 cl. It must keep in a cool and dry place.

