



AGRISOLE



MAFEFA BIANCO IGT Toscana

Estate: Azienda Agricola Agrisole

Country of origin: San Miniato Tuscany

Apellation: Toscana IGT bianco

Grape variety: Malvasia bianca 50%, Grecchetto 25%, Vermentino 25% .

Vintage: 2012

Soil type: Clayey soil with sandy deposits.

Training system: Spur pruning

Yield per ha: 65 quintals /ha

Planting density: 2,5 x 1 MT

Harvesting period: Mid september, manual harvest.

Vinification: After harvesting the grapes are stemmed and left in cryomaceration for at least 12 hours in contact with the skins, subsequent fermentation in steel of the must at a controlled temperature of 12-14°C.

Ageing: In vitrified cement tanks in contact with the fermentation yeasts for 6 months, further ageing in bottles for 3 months.

Total production: 3.000 bottles

Tasting notes: Straw yellow colour , hints of yellow flowers and tropical fruits to the nose, on the palate a pleasant fresh sensation.

Serving temperature: Between 10 - 12°C

Food match: As an aperitif , with white cheese not too seasoned, hot and cold seafood.