

TREBBIANO

IGT Toscana

Estate: Azienda Agricola Agrisole

Country of origin: San Miniato Tuscany

Apellation: IGT Toscano Bianco

Grape variety: Trebbiano Toscano.

Vintage: 2012

Soil type: medium texture, generally clayey.

Training system: spur and Guyot pruning.

Grape per ha: 70 quintals / ha

Harvesting period: beginning of October.

Vinification and ageing: wine production in stainless steel at a controlled temperature with maceration on the skins for about 100 days. Further ageing in vitrified cement tanks.

Total production: 1.000 bottles

Tasting notes: wine with a great character, out of the ordinary, an intense straw yellow colour tending to gold, enveloping olfactory notes of apricot and white pepper, expressing a highly complex aroma. On the palate an excellent body with flavoursome, long tannin and mellow final sweetness.

