

TESTAMATTA

BIANCO TOSCANA IGT 2017

PRODUCTION ZONE:

Isola del Giglio

GRAPES:

100% Ansonica

VINEYARDS:

90-year vines

SOIL:

Granite and sand

TRAINING SYSTEM:

Goblet in Giglio's Technique

VINIFICATION:

Fermentation in French barriques

AGING:

The wine is aged on the lees in French barriques for 12 months without any malolactic fermentation.

TASTING NOTES:

Tight and focused, this white wine made of 100% Ansonica presents flavors of stone and minerals alongside lightly baked apples, hints of chocolate, and toasted oak. Full-bodied and fresh.

BIBI GRAETZ

