

BUGIA

BIANCO TOSCANA IGT 2016

PRODUCTION ZONE:

Isola del Giglio

GRAPES:

100% Ansonica

VINEYARDS:

90-year old vines

SOIL:

Granite and sand

TRAINING SYSTEM:

Terraced in the Guyot training system in the typical style of Giglio

VINIFICATION:

In stainless steel

AGING:

10% aging in French barriques then transferred to stainless steel.

TASTING NOTES:

With mineral notes and many layers, this wine is full-bodied and polished with a long finish.

BIBI GRAETZ

