

# CASAMATTA

## IGT TOSCANA BIANCO 2016

### PRODUCTION ZONE:

Maremma

### GRAPES:

60% Vermentino, 30% Trebbiano, 10%  
Moscato

### VINEYARDS:

15 year-old vines

### SOIL:

Medium texture

### TRAINING SYSTEM:

Guyot and Spurred Cordon

### VINIFICATION:

Fermented dry with no residual sugar in stainless steel. Note, however, the aromatics from the Moscato.

### AGING:

In stainless steel

### TASTING NOTES:

Bright and fruity with aromas of lemon zest and green apple. The Vermentino lends a clean, fresh acidity with structure; Moscato adds flowery notes; and Trebbiano balances and smooths out the wine giving way to a medium-bodied mouthfeel.

# BIBI GRAETZ

