

CASAMATTA

IGT TOSCANA BIANCO 2018

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
and highlighting the aromatics of the
Moscato.

AGING:

In stainless steel

TASTING NOTES:

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

BIBI GRAETZ

