



# Podere della Filandra TOSCANA IGT BIANCO

**GRAPES:** Trebbiano and Malvasia, different percentages according to the vintage

**VINEYARD:** 10-20 years.

**ALTITUDE:** 300 mt. slm.

**SOIL:** Low hill soil rich in clay

**EXPOSURE:** North - East

**BREEDING SYSTEM:** Guyot.

**HARVEST PERIOD:** Last week of August and before September

**VINIFICATION:** The grapes harvested in cassettes are pressed with a very soft pressing; The must is left to decant for 48 hours at 5°C.

The alcoholic fermentation lasts about 20 days at 17°C in insulated stainless steel tanks.

**AGING:** Stainless steel for 3 months with numerous batonnage.

In bottle for 2 months.

**ALCOHOLIC STRENGTH:** 12.50% vol.

**PRODUCTION:** 3000 bottles 0.75 Lt

**SERVICE TEMPERATURE:** 10°C.

**COLOUR:** Straw yellow.

**SMELL:** The nose is direct and clean, floral and citrusness notes.

**PAIRING:** Fish, shellfish, fresh shellfish and cheese, eggs.