

**SOLARE Bianco Toscana I.G.T.**

**Classification:** White I.G.T Tuscany

**Vine variety:** 50% Viognier e 50% Trebbiano

**Production area:** Vinci – Florence – Tuscany

**Harvest:** Manual harvest in the period from late August /early September, depending on maturity.

**Production technology:** The freshly harvested grapes are subjected to a soft pressing, the must is clarified by natural decantation. It is put into a stainless steel tank, previously cooled to 7 ° C for about 48 hours. The must is poured into a steel tank at 14/16 ° C temperature where the alcoholic fermentation takes place and it lasts for about 15 days.

**Ageing:** Once the alcoholic fermentation is finished, the wine is poured into a stainless steel tank and left three months on wine lees.

**Bottling:** After the maturation period, wine is poured and it is bottled from the month of January.

**Storage:** wine to be drunk young, within 3 years after harvest.

**Alcohol content:** 13,5%

**Tasting notes:** Pale yellow color with golden highlights. Intense aroma, hints of ripe apricot and acacia flowers. The citrusy taste integrate with good acidity on palate. Long and lasting finish.

**Serving temperature:** 10-12 ° C

**Certification:** Organic product.