

Bianco di Ampuleia 2019



The Bianco vineyards were grafted by selecting wood from an old vineyard close to the estate, choosing the healthiest and most well balanced plants.

Here Trebbiano is the predominant grape, sharing rows with Malvasia Bianca and Ansonica.

With each passing year, co-planting gives a more rounded and elegant Bianco.

Brief maceration produces a colour tending towards golden, sapidity and acidity go hand in hand, accompanying the succession of tropical fruit, citrus, camomile and rosemary. A true gastronomic white perfect with any food.

Appellation: IGT Toscana Bianco

Alcohol content: 11% vol

Grape varieties: Trebbiano, Malvasia, Ansonica

Ageing: 6 months in concrete tanks

Training system: guyot

Vinification notes: maceration on the skins for 5 days

Altitude: from 300 to 550 m/asl

First vintage: 2016

Harvest period: 2nd-3rd week of September

Bottles produced: 25,000

Yield/ha: 55 hl

RATINGS

James Suckling **91**

