

punto.



● Bianco

Appellation: Toscana IGT

Grapes: 50% Vermentino; 50% Verdicchio

Vineyards: Vermentino: San Quirico d'Orcia (SI); Verdicchio: Moresco (FM).

Soil Type: Very stony and alkaline soil; clayey/sandy, deep, with calcareous deposits.

Altitude: 200 m. a.s.l.

Training System: Guyot

Planting Density: Vermentino: 4.500 Vines/Ha; Verdicchio: 3.200 Vines/Ha

Yield: 1,5 Kg per vine; 1,3 Kg per vine.

Fermentation: At a controlled temperature with selected yeasts, in stainless steel tank.

Aging: 8 Months, in stainless steel tank.

Bottles Produced: 3.300

Shelf Life: Best before 2025