

PREZIANO BIANCO IGT TOSCANA



Blend	Sangiovese 100%
Altitude	200 mt a.s.l.
Exposure	Sud - West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Spurred cordon
Density	5000 plants/ha
Age of vineyard	15 years old
Crop Yield/ha	7,0 t.
Harvest	First days of September, by hand
Alcool	12.5%
Vinification	The grapes, after being destemmed, are transferred to the press, where the white must is obtained by simple draining. The must is then inoculated with selected yeasts. Alcoholic fermentation takes place at a temperature between 16°C and 18°C. It is bottled after 4-5 months in steel tanks.
Barrel Ageing	No
Bottle Ageing	About 2 months
Wine profile	Pale yellow with golden highlights. Very intense, fruity and floral with hints of white fruits and herbs. Elegant, fresh, balanced, persistent on the finish.
Best combined with	Starters, fish, white meat and cheese
Temperature of service	10-12°C
Annual production	3.500 bottles

