

IGT TOSCANA BIANCO “CILLENIO”



AVERAGE AGE OF VINEYARDS: 60 years

ALTITUDE: 450 m above sea level

VINEYARD LOCATION: On the east-facing slope of the Montepulciano hill

EXPOSURE: South – West

YIELD PER HECTARE: 3000 kg of grapes

ANNUAL PRODUCTION: 2000 Bottles

SOIL: Medium texture with a good presence of clay

ALCOHOL: 13.5%

GRAPE VARIETIES: Canaiolo Bianco, Malvasia Bianca, Trebbiano Toscano, and Pulcinculo

SERVING TEMPERATURE: 12° - 14°

ORGANOLEPTIC DESCRIPTION: The wine has a golden yellow color, offering exotic aromas in the glass, with citrus and tropical flowers that combine with ground ginger and dried peaches. It is pleasantly sweet on the palate, with vibrant acidity and vividly ripe yellow fruits, while taking on a salty savoriness towards the finish. It ends with a tangy citrus and mineral note, yet it is clean and extraordinarily fresh.

SUGGESTED PAIRINGS: Perfect to accompany roasted fish, fish soups without tomato, and white meats.

VINIFICATION: The grapes, hand-harvested, are manually destemmed and left to macerate for 3 months on the skins to promote the extraction of aromas.

AGING: The wine ages for at least 12 months in ceramic and French oak barrels, in contact with fermentation yeasts before being bottled, with batonnage performed every 20/30 days.

AGING IN BOTTLE: At least 2 years