

POMONICA

IGT TOSCANA

TREBBIANO TOSCANO 100% | 500 bt.



VINEYARD | SHEET 8 PART. 32,33

ALTITUDE 350 slm.

SOIL: marl and limestone

PLANTS PER HECTARE: 5000

GUYOT CULTIVATION

HARVEST

First half of October, grapes manually harvested and selected from the most productive or youngest vines. Delivered to the cellar in boxes.

VINIFICATION AND AGING

Soft pressing and spontaneous fermentation with maceration on the skins for 24 hours at 15°C.

Aging in steel for 5 months, then at least 3 months in bottle.



SERVICE TEMPERATURE: 18° C

ALCOOL: 13,5% Vol

TOTAL ACIDITY: 5,1 g/l

RESIDUAL SUGAR: < 1 g/l

*vintage 2016