



**IGT TOSCANA BIANCO SETTEVENTI**

**GRAPES:** 100% PINOT GRIGIO

**TRAINING SYSTEM:** GUYOT

**PLANTAGE:** 220X0.80 (5500 STEMS / HA)

**AVERAGE PRODUCTION PER PLANT:** 1 KG

**MAXIMUM YIELD:** 90 QL / HA, MAXIMUM YIELD IN WINE 70%

**SOIL:** LOOSE, WELL-DRAINING

**VINIFICATION:** THE SKINS ARE PRESSED IN SOFT PROCESSING CYCLES.

THE MUST OBTAINED IS FERMENTED IN STEEL TANKS WITH CONTROLLED TEMPERATURE (15/18 °)

**ANNUAL PRODUCTION:** ABOUT 8,000 BOTTLES OF 750 ML



## **ORGANOLEPTIC CHARACTERISTICS**

**COLOR:** STRAW YELLOW WITH GOLDEN REFLECTIONS, AND FRUITY SCENTS

**TASTE:** DRY, FRUITY, FULL-BODIED

**PRODUCER'S ADVICE:** WE RECOMMEND IT TO ACCOMPANY FISH DISHES, WHITE AND LEAN MEATS; ALSO EXCELLENT AN AN APERATIF WITH VEGETABLES, FRESH CHEESE AND SLICED MEATS

**SERVING TEMPERATURE:** 8/10 °