



## VALDICHIANA BIANCO VERGINE DOC

### AREA OF ORIGIN:

Tuscany, province of Arezzo and Siena.

### PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of Tuscany with elevations not exceeding 600 metres above sea level, appropriate position and exposition, with the exclusion of valley lines and damp areas.

### GRAPE VARIETIES:

Min. 20% Trebbiano Toscano, Chardonnay, Pinot Bianco, Grechetto, Pinot Grigio either individually or together up to 80%.

### COLOUR:

Straw yellow with greenish reflections.

### CHARACTERISTICS:

This wine has a rather intense fragrance and a dry flavour with a slight aftertaste of bitter almond.

### GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to soups, white meat and fresh cheeses.

### SERVING TEMPERATURE:

Serve at a temperature of 8°-10° C.

### WINEMAKING:

In white, at a controlled temperature of 15°-18° C in stainless steel tanks.

### BOTTLE:

Bordeaux 750 ml

### CAPSULE:

Gold P.V.C. with side writing