

IGT COSTA TOSCANA BIANCO POGGIO DELLA FATA BIOLOGICO

GRAPES:

Sauvignon Blanc (50%)

Vermentino (50%)

ALCOL:

14.5% vol

PRODUCTION/YEAR:

3.000 bottles

PRODUCTION AREA:

Parrina

VINEYARD:

Muraccio, Laura

SOIL:

Clays, calcareous



PRODUCTION /HA:

80 q/ha

HARVEST TYPE:

Hand picking

PRESSING:

Soft; yield \approx 60%

FERMENTATION

TEMPERATURE:

17 days – 17°C

AGING:

Suspension lees for some months
in steel tanks

CAP TYPE:

One-piece natural

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Harvest takes place manually according to the individual ripeness of the grapes. The manual picking permits a first selection of the fruit. Then, bunches undergo a further screening and are cooled down. Subsequently, they are softly crushed in a de-oxygenated environment. Then must ferments for 18 days in steel tanks at a maintained temperature. Masses, which are still separated, are refined for a short time and then they are assembled under the protection of inert gas. Afterward, they are refined again for five months. During this long period, the noble lees are continuously stirred, in order to accelerate the transition of substances that make wine more elaborate and aromatic.

COLOR: Yellow with golden reflections.

NOSE: A fruity nose with memories of citrus, tropical fruit, tomato leaves and peach.

PALATE: A decided palate with notes of exotic fruit with a blow of vegetable and mineral; relevant alcoholic note.

GENERAL NOTES

The taste is vivaciously acidic and characterised by the pleasant bitter aftertaste typical of the Vermentino wine. The remarkable flavour saline allows the wine to remain long in the mouth. An unusual wine which originates from a distinct blend of two important grapes.

MATCHING

Fish, shellfish, fresh cheese, risotto, vegetable cakes.