



LE PIAGGIE

2024

Toscana Bianco
Indicazione Geografica Tipica



- > **Form of agriculture:** organic system certified since 2009
- > **Vineyards:** located in Ripa d'Orcia at 300 meters a.s.l.
- > **Soil:** clay lime soil with significant sandy components
- > **Exposure:** South-West
- > **Grape mix:** Vermentino 100%
- > **Training system:** spurred cordon with 4,000 plants per hectare
- > **Yield per hectare:** 40 q
- > **Manual harvest:** harvested in the second half of August
- > **Vinification:** pressing is carried out on 80% of the destemmed grapes and 20% of the whole grapes, followed by a short cryo-maceration on the skins. After fermentation at a controlled temperature, the wine matures for at least 6 months in steel vats on the fine lees with periodic batonnage
- > **Bottling:** in the spring following the harvest
- > **Organoleptic characteristics:** it has an lively, fresh character, with marked broom, apple and rosemary aromas, and a pleasant acidity that supports the drinkability
- > **Production:** 773 bottles
- > **Serving suggestions:** in medium-sized white wine glasses, at a temperature of 10 – 12 °C.

* **The winegrower recommends:** Le Piaggie is perfect as an aperitif and pairs perfectly with fish and white meat dishes.

ALCOHOL CONTENT **13,5% VOL** - ACIDITY **6,41 g/L** - MALIC ACID **0,69 g/L**