

FATTORIA LA LOGGIA *dal*



TERRA DEI CAVALIERI

BIANCO SECCO IGT (Indicazione Geografica Tipica)

Altitude:

350 meters (1,148 ft.)

Training system:

Guyot

Grape mixture:

90% Trebbiano and Malvasia, 10% Chardonnay Toscano.

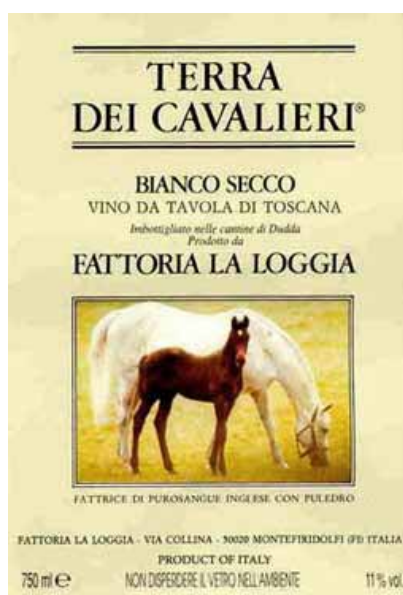
Tasting notes:

This dry white wine features a straw yellow color; it is dry with floral aromas and a fresh, soft flavor.

Vinification:

The grapes are removed from the stalks and pressed in an extremely soft fashion. The must is chilled to a temperature of 10° C. (50° F.) to assist natural clarification. The wine is then transferred to stainless steel tanks and alcoholic fermentation occurs at a controlled temperature no higher than 18° C. (64° F.). The wine is then preserved in stainless steel tanks at a temperature of 10° C. to maintain its fragrance until the moment it is bottled.

Alcohol level: 11,5% vol.



This page is on the web to http://www.fattorialaloggia.com/bianco_gb.htm

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