



VALLEPICCIOLA  
TOSCANA

# Vallepicciola Bianco 2022

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## PRODUCTION AREA

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPES

100% Chardonnay

## ALTITUDE

400 metres above sea level

## VIENYARD

Poggione

## SOIL TYPE

Limestone and clay with presence of marl and limestone

## PLANTING DENSITY

5,000 plants per hectare

## TRAINING SYSTEM

Guyot

## CLIMATIC TREND

The spring rains allowed the vines to draw on good reserves of water and mineral nutrients during the warmer months. In addition, temperatures dropped considerably at night, with an important temperature range that allowed for regular phenolic development. The bunches brought to the cellar maintained perfect integrity so as to express the great character of the grape variety.

## HARVEST

Harvested by hand, selecting the best Chardonnay grapes from the Poggione vineyard in the last ten days of August.

## VINIFICATION

Alcoholic fermentation 50% in cement vats and 50% in tonneaux with bâtonnage every day for 10 days.

## AGEING

Second pour barrique for 12 months with batonnage once a week.

## BOTTLE AGEING

4 months

## LONGEVITY

8 - 10 years

## AVAILABLE FORMATS

750 ml

## ALCOHOL

13% Vol.

## TOTAL ACIDITY

6,6 g/L

## PH

3,22

## SERVING TEMPERATURE

10° - 12° C



## TASTING NOTES

Intense straw yellow colour with golden hues. On the nose notes of apricot, peach, passion fruit and pineapple. On the palate a perfect combination of elegance, richness, fruit and flavour with a sweet vanilla finish. Long finish.



## PAIRING

Excellent with goat and blue cheeses, fried fish and white meats such as rabbit or guinea fowl.

## VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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