



VALLEPICCIOLA
TOSCANA

Vallepicciola Bianco 2023

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

Vintage characterized by average temperatures 5–6°C lower than in 2022. The winter was cold, with several days recording sub-zero temperatures. Spring brought moderate rainfall, while early summer experienced persistent precipitation and significantly below-average temperatures. From August 20 onward, conditions became dry and stable, persisting through to harvest. These climatic factors extended the vegetative cycle, positively influencing both structural development and, above all, aromatic concentration

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
1500 ml

ALCOHOL

14% Vol.

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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