



PIEVASCIATA
BIANCO
IDICAZIONE GEOGRAFICA TIPICA
2022

Denomination:

IGT Toscana

Area of production:

Pievasciata, Castelnuovo Berardenga (SI), IT

Grape variety:

Chardonnay 100%

Height:

380/420 meters a.s.l.

Vineyard:

Vallepiciola estate

Type of soil:

Limestone and clay with presence of galestro and alberese

Plant density:

5,000 vines per hectare

Training system:

Guyot

Vintage:

2022 was a complex year; spring and summer, in fact, were characterized by a strong drought that was feared to prevent the grapes from reaching the proper phenolic maturity for harvesting.

Fortunately, however, the rains of late August have perfectly balanced the situation and allowed, even if with different timing, the harvest of all the varieties.

Harvest:

Last decade of August; 7 tones of yield per hectare.

Vinification:

Soft pressing, static decantation for 12-24 hours in steel tank, followed by alcoholic fermentation with controlled temperature. Batonnage and aging in stainless steel on fine lees for 3 months.

Bottle aging:

2 months

Longevity:

1- 2 years

Alcol: 12,5 % alc. by Vol.

Service temperature: 8°-10°C



Available formats:



750 ml

Tasting notes:

Scents of apricot, almond, peach blossom; mouthfeel great salinity, medium persistence

Pairing:

Pairs well with sushi, langoustines and shellfish like clams and mussels.

It also pairs well with mild and creamy cheeses and vegetable dishes with bright, fresh flavors.

VALLEPICCIOLA

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