



LEONARDO BIANCO

Toscana Indicazione Geografica Tipica

Area of production: Hilly zone of Vinci and nearby areas.

Grapes: Trebbiano toscano 85%, other white grapes 15%.

Vinification and maturation: The grapes, picked at optimum ripeness, are immediately taken to the cellar where they undergo white vinification with gentle crushing and pressing. The must is clarified by static cold decanting. The slow fermentation develops at a controlled temperature of 16/18° C to preserve the aromatic fragrance. Fining takes place in thermo-conditioned vats until January.

Tasting notes: The colour is a light straw yellow, vivacious, rather brilliant. The legs that form on the glass are good indicating a wine of good consistency. The fragrances are very intense and fairly persistent with initial floral notes followed by a fruity aroma. In the mouth it has a good intensity, sapid and pleasant, with a clear acidity.

più ob obnoce

CANTINE LEONARDO DA VINCI