



LEONARDO WHITE BLEND

Toscana Indicazione Geografica Tipica

Area of production: Vinci, Cerreto Guidi and neighboring areas.

Grapes: Trebbiano 70%, Chardonnay 25%, Vermentino 5%.

Vinification and maturation: Once harvested by hand, ripe grapes are vinified white by soft crushing and pressing. The clarity of the wort is obtained by cold settling lasting 24 hours. Fermentation takes place at a controlled temperature of 16-18 ° C, helped by the use of technology, in order to keep the whole varietal aromatic fragrance. The refining process takes place till January/ February, in temperature-controlled containers. The variety of grapes are vinified separately as they have different ripening stages, then they are mixed.

Tasting notes: Straw yellow in colour, with green shades. On the nose, floral notes of elderberry and citrus hints of grapefruit. In the mouth it is rich, sapid, fairly acid, balanced and persistent.

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CANTINE LEONARDO DA VINCI