

ARYAH

IGT Bianco Toscana

2017

VINIFICATION

Picked in baskets in the early hours of the morning, the grapes are destemmed and then placed inside a pneumatic press. After a light pressing the must, through an exchanger, is brought to a temperature of about 13 degrees. All these operations take place in a reducing environment with the help of modern winemaking techniques.

Then after a little clarification start the fermentation that takes about 15 days, after that there is a steel refinement in contact with the lees regularly put in suspension.

In March is prepared to be bottled, which occurs usually in the first week of April. Light filtering in pre-bottling. We try to preserve the maximum expression of a unique varietal, a Sauvignon Blanc, frank and sincere.

TASTING NOTES

It shows a brilliant straw yellow but not intense colour, giving immediately feeling of freshness and liveliness. It smells fascinating and rich; slight note of nettle, elegant notes of exotic fruits, such as pineapple and passion fruit, with a range of white floral and a hint of apricot that complement it.

The taste is harmonious, fruity and highly mineral, with excellent acidity that a great white wine must have. Excellent correspondence taste / smell.

We chose the Sauvignon Blanc because it reflects the elegance, harmony and vibrancy that a wine must have.



DATA SHEET

Classification: IGT Bianco Toscana

Grapes: 100% Sauvignon Blanc

Vineyard management: in organic farming

Vineyards: medium textured soil with a predominance of sand, west exposure

Sistema di allevamento: a cordone speronato

Age of the vineyard: 14 years

Alcohol: 12% vol

pH: 3,4

Serving temperature: 12 degrees

Ageing potential: drink well from April but can also be aged for 2-3 years

This wine matches well with white meat, truffles, cheeses and salted fish

Produced bottles quantity: 4 000