



## CURIOSITY

Matan is the name of an ancient Etruscan feast. Here we celebrate the harvest of Trebbiano grape, hand picked, and processed with sustainable organic techniques. "Tra i rami dei cipressi all'ombra bruna sul mare aurei riflessi avea la luna" (Notte lunare di Giulio Bucciolini )

## DESCRIPTION

*Artisanal wine in conversion to Organic:*

Average bottle 750 ml: 600 - 900 p.y.

Vol. 12,5% - 13,5%

*Production area:*

S.Cristina a Pancole, Torcibrencoli.

Greve in Chianti (Florence) – Italy.

Altitude 240 m. ASL. Clay soil, typically dry.

*Product informations:*

White Wine IGT Toscana.

Selected hand-picked grape

Grape variety: Trebbiano 100%

Fermentation: 16 days of fermentation with the skins at low controlled temperature in oak barriques

Ageing: 12 months aged in oak wood

*Pairing:*

Elegant with white meat, fish, cheese and smoked or grilled dishes.

Service temperature (T°C): 10° - 14°.

*Sensorial notes:*

COLOR\_ deep-gold color.

Bouquet\_ Oak, vanilla, flowers and fruit notes. Palate\_Structured wine with balanced acidity, round tannins and long persistence. Pleasant fruit, vanilla, oak and mineral notes. medium-full body.