

Il PINONE

IGT BIANCO

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CURIOSITY

Named after the famous pine-tree in the farmyard at Santa Cristina. This wine is fermented at a controlled temperature and then in part stored in wooden casks for a short time to bring out the flavours of the Trebbiano. The steel tanks, on the contrary, will keep unchanged the amazing aromas of the Malvasia.

DESCRIPTION

Artisanal wine in conversion to Organic:

Average bottle 750 ml: 800 - 1000 p.y.

Vol. 12,0%-12,5%

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 50%, Malvasia 50%

Fermentation Malvasia: 28 days of white fermentation at low controlled temperature in steel tanks

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

Ageing Trebbiano: 6 months aged in oak wood

Ageing Malvasia: 6 months aged in steel tanks

Pairing:

Perfect for any kind of fish dish or appetizer. Vegetable crudité or light cheeses.

Can also be paired with some desserts.

Service temperature (T°C): 8° - 10°.

Sensorial notes:

COLOR_ medium gold color.

Bouquet_ Fresh sweet fruit like pineapple and white peach typical of the Malvasia.

Palate_ Perfect balance between the sweetness of the Malvasia and the body of the trebbiano.

Light -medium body.