



TREBBIANO TOSCANO Indicazione Geografica Tipica Toscana

The wine: Trebbiano is a part of the Tuscan wine heritage, in many vineyards dating back to the 1970's it is not difficult to find this type of grape combined with Malvasie and other minor biotypes; Podere 414 with the "Trebbiano toscano" wants to bring the original distinctive flavor of this variety updated by the actual technical resources, to remember the wines that could be tasted by going to Poderi and farms at that time.

Grape harvest dates 2018: starts at the end of September and ends at the second week of October.

Vineyard (extension): 1 hectare of vineyard under organic management (IT BIO006 OP.B1105). The vineyard is planted at high density (about 6500 vines/hectare) and the training method is double Guyot. The exposition of the vineyard is east-west oriented, the soil has a basic pH, is rich in clay and stones, the altitude is 215 mt above sea level.

Grapes: 100% Trebbiano toscano.

Winemaking: after a short maceration the first steps of the fermentation are managed in concrete casks with control of the temperature, the fermentation then is completed in French oak tonneaux.

Maturing and refinement: after a period on the lees of six months with frequent batonnages the wine refines in bottles for at list six months.

Bottling date: February 2020.

Time storage vintage 2018: more than 10 years.

Organoleptic analysis: intense golden color, bouquet characterized by floral and yellow fruit aromas, well integrated with the oak notes. On the palate the wine shows structure, complexity, and persistence. As a structured white, it matches well with fish or light meat dishes that support its characteristics and personality, perfect pairing with "cacio e pepe" pasta.