



TENUTA BARBADORO AMALINDO TOSCANA IGT



Grape Variety 100% Trebbiano

Vineyard Location Montespertoli, Tuscany

Soil Chianti region clay rich in salts and limestone deposits

Training System Guyot

Vine Density 5,800 vines per hectare

Yield Per Hectare 8,700 kg. per hectare

Vineyard Size 1.5 hectares

Annual Production 5,000 bottles/year

Harvest Hand harvested in crates

Vinification Soft pressing of the grapes, vinification in vitrified cement barrels for 10 days at a temperature of 16 ° C

Aging Matures 4 months in vitrified concrete vats, where a batonage is carried out twice a month, a practice that gives the wine structure and complexity

Organic Certifications Suolo e Salute Certified EU Organic, USA Made with Organic Grapes

Alcohol Vol 13%

Color Straw yellow

Aroma Floral aromas and intense fruit, with good complexity and finesse. Soft with good freshness and flavor, persistent finish

Taste Soft with freshness and flavor, persistent finish

Food Pairing Fish dishes, white meats, fresh and aged cheeses

Serving Temperature 12° C / 54° F in large glasses, to be opened about 1 hour before

Type Of Cork Compressed Cork Materials

Bottle Size (L) 0.75

