

## Le Pianore ZANCONA Toscana Bianco IGT



**Grape Variety** 35% Vermentino - 10% Viognier - 20% Petit Manseng -  
35% Sauvignon Blanc

**Vineyard Location** Monticello Amiata, Tuscany

**Soil** Clay rich in salts and limestone deposits

**Training System** Guyot

**Vine Density** 5,000 vines per hectare

**Yield Per Hectare** 7,000 kg. per hectare

**Vineyard Size** 1.4 hectares

**Annual Production (Bottles)** 8,000 bottles / year

**Harvest** Hand Harvested Grapes

**Vinification** Stainless Steel tank with temperature control below 26 degrees

**Aging** 1/3 of the mass in French oak barrels, 2/3 in stainless steel vats, 3 months in bottles

**Organic Certifications** CCPB certified EU Organic and USA Made with Organic Grapes

**Biodynamic Wine** Yes

**Sustainably Farmed** Yes

**Alcohol Vol** 12.5%

**Color** Brilliant lemon with green hues

**Aroma** Clean, intense, with elderflower, tomato skins, sage, and fresh mentholated hints on a thiol base, white stone fruit and limes

**Taste** The entrance on the palate is taut, vibrant, vertical. Very long and pleasant finish with a great response and integration of the aromas

**Food Pairing** Fish, cheeses, rice, and pasta dishes

**Serving Temperature** 12° C / 53.6° F

**Type Of Cork** Nomatic Sustainable Cork

**Bottle Size (L)** 0,75

