## BEVOBIANCO





APPELLATION	IGT Toscana Bianco
COUNTRY	Tuscany, Italy
ORIGIN	The Maremma
GRAPES VARIETES	Chardonnay (80%), Viogner (20%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2020
WINEMAKING	Soft pressing, cold static clarification co-fermented at controlled temperature 16°C, in stainless steel tanks.
AGING	Aged five months on his own fine lees in stainless steel tanks
BOTTLE FORMAT	0,750 Lt
PACKAGING FORMAT	Cardboard per 6 and 3 bottles
VITICULTURE / HARVEST	The metereological trend in 2020, was characterized by a very mile winter with modest rain showers. A serious issue, has been due to a winter tail that brought nocturnal low temperatures for several days and which created some frost problems in our vineyards. A regular season course followed favored by an ideal climate. The summertime, was sunny and characterized by hot, dry and slightly windy days all well besides the lack of rain. The early white grapes varieties were picked in the second week of August. Sampling revealed healthy clusters and crisp, firm berries with good acidity; equally were the grapes that came in the following weeks. September's warm, dry days were perfect conditions for the remainder of the harvest, al oustanding quality.
ALCOHOL CONTENT	13,5% alcohol by volume (%Vol.)
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TASTING NOTES	
VISUAL NOTES	Straw yellow color with green reflections
OL FACTORY SENSATIONS	Intense and compley with initial notes of white flowers that evalve



