

# BEVOBIANCO



<b>APPELLATION</b>	IGT Toscana Bianco
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>ESTATE</b>	Il Tesoro
<b>PRODUCTION ZONE</b>	Valpiana, Massa Marittima (Upper Maremma)
<b>GRAPE VARIETES</b>	Chardonnay (80%), Viogner (20%)
<b>ALTITUDE</b>	140/160 m A.S.L.
<b>VINTAGE</b>	2021
<b>WINEMAKING</b>	Soft pressing, cold static clarification co-fermented at controlled temperature 16°C, in stainless steel tanks.
<b>AGING</b>	Aged five months on his own fine lees in stainless steel tanks
<b>BOTTLE FORMAT</b>	0,750 Lt.
<b>PACKAGING FORMAT</b>	Cardboard per 6 and 3 bottles
<b>VITICULTURE / HARVEST</b>	The year 2021 was characterised by a canonical bud break followed by particularly cold days with temperatures sometimes below zero degrees, which caused cold damage in the valley bottoms and on the earliest varieties. Spring and summer had a regular course without any particular heat peaks. The low production load allowed the plants to cope with the lack of rainfall without critical issues. The gradual ripening of the grapes gave us an exceptional harvest with technological and phenolic ripening worthy of great vintages.
<b>ALCOHOL CONTENT</b>	13,5% alcohol by volume (%Vol.)
<b>VISUAL NOTES</b>	Straw yellow color with green reflections
<b>OLFACTORY SENSATIONS</b>	Intense and complex, with initial notes of white flowers that evolve into hints of fresh fruits (banana and white peach).
<b>TASTE SENSATIONS</b>	Fresh and pleasant mouth entry. Well balanced with intensity and persistent sapidity. Wine of excellent overall pleasantness and with an elegant and harmonious finish.
<b>WINE REVIEWS</b>	-