



“SAN LORENZO”
BIANCO TOSCANO IGT

Wine made 100% TREBBIANO grapes. Gentle pressing, clarification of the must and further fermentation in stainless steel at a temperature that never exceeds 16°. Ageing in cement vat for 7 months, then bottled.

Grapes from our 45 years old vineyards.:

Serving suggestions : wonderful match with seafood, fried vegetables & white meats. (Serving temperature 10° - 12°)

Vintages available : 2015

Alcohol: 13,00%

Annual bottle production : 9.000 bottles 0,750 lt in case of 12 bt.

Organoleptic properties :

Color : Pale yellow with green reflections

Bouquet : Flowery but delicate with hints of green apple and ananas.

Taste : clean and dry, possessing vigor, firmness of body and aromatic persistence, refreshing,

Curiosity:

The name of the wine derives from the San Lorenzo's Church dating back to the XII Century in pure Romanesque style, located at the entrance of the winery.

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