



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE

TUSCAN TREBBIANO IGT
"SAN LORENZO"
ORGANIC



White wine made **100% TREBBIANO** grapes (a very common grape in the Tuscany region). Gentle pressing, clarification of the must and further fermentation in stainless steel at a temperature that never exceeds 16° Celsius for maintain the typical flavors and aromas deriving from the grape. Ageing in cement vat for 7 months, then bottled.

Grapes from our vineyards : TREBBIANO – 55 years old vines. The first grape planted at the winery.

Vintages available: 2020 **BIO**

Alcohol: 13,5 %

Total acidity: 5,30 gr/l

Residual sugar: 18,5 gr/l

Dry extract: 0,6 gr/l

Annual bottle production: 7.000bt 0,750 lt. in case of 12 bt. and 127 bt for the magnum 1,5 lt.

Training system: Guyot

Vines/Ha: 3500

Yield for vine: 1,5kg of grapes

Soil: Pilocene epoch (Alberese pebbly and sandstone)

Organoleptic properties :

Color: Pale yellow with green reflection.

Bouquet: Flowery but delicate with hints of tropical fruits and lemon notes.

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

Serving suggestions:

A chilled glass as aperitif or white meat or fish, fried dishes, fresh cheeses and vegetables.

Serving temperature 10°C - 12°C.

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.

Rating:

JAMESSUCKLING.COM  **SCORE 92/100**

GUIDA BIO

SCORE 4 Foglie