



**TUSCAN TREBBIANO IGT**  
**"SAN LORENZO"**  
**ORGANIC**

White wine made with **100% TREBBIANO** grapes (a very common grape in the Tuscan 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 flavours and aromas deriving from the grape.  
Ageing in cement vat for around 7 months, then bottled.

**Grapes from our vineyards:** Old Trebbiano – single vineyard planted in 1976.

**Vintages available:** **2022 BIO**

**Alcohol:** 13,5 %

**Total acidity:** 5,23 gr/l

**Residual sugar:** 16,5 gr/l

**Dry extract:** 0,6 gr/l

**Annual bottle production:** 7.000bt by 0,750 lt. in case of 12 bt.

**Training system:** Guyot

**Vines/Ha:** 3500 plants

**Yield for vine:** 1,5kg of grapes

**Soil:** Pliocene epoch characterized with Alberese pebbly and sandstone.

**Organoleptic properties:**

**Color:** Pale yellow colour with little green shades.

**Bouquet:** Intense with note of yellow flower and fruit as apple and pear, hint of almond and with a lightly hint of spice as white pepper.

**Taste:** Round and with a medium body, dry, good freshness with a persistent sapidity.

**Serving suggestions:**

A chilled glass as aperitif or with white meat or fish, fried or aromatic dishes, fresh cheeses and vegetables.  
Serving temperature 10°C - 12°C.

**Curiosity:**

The name of the wine derives from our little church dating back to the XII th Century in pure Romanesque style, located close by the entrance of the winery and dedicated to Saint Lawrence (in Italian San Lorenzo).

**Rating:**

**JAMESSUCKLING.COM**  **SCORE 90/100**