

Il Ginestraio

IGT COSTA TOSCANA BIANCO



An elegant, floral-scented white wine made with Chardonnay and Viognier grapes, aged in oak barrels for 4 months and further 4 months in the bottle. The unique character of this wine makes it perfect for some unusual food pairing.

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GRAPE VARIETY: Chardonnay and Viognier

SOIL: Sandy (90%), very light colour, shallow

VINE DENSITY: 5,000 plants per hectare

TRAINING SYSTEM: Spurred cordon trained 80 cm from the ground

YIELD PER HECTARE: 65 quintals

VINIFICATION

Grapes are hand-picked and transported in bins to the cellar. After a careful selection, they are de-stemmed and pressed. Must is clarified and fermentation takes place at 15-16°C. A part of the wine is put in 5 hl barrels where it ages for 4 months with daily bâtonnage.

TASTING NOTES

Deep yellow colour with bright gold and green nuances. Very fruity on the nose with peach, apricot, linden and acacia floral notes. Very soft, good structure and medium body in the mouth with fresh fruit and woody notes. A fresh, clean finish with good persistence.

FOOD PAIRING

It goes well with pasta dressed with extra virgin oil of olive and cheese or a light tomato sauce, San Miniato white truffle, elaborate fish dishes and medium-mature cheeses.