



FATTORIA DI PETROGNANO

TREBBIANO

Our esteem in Tuscan Trebbiano, the winery only white grape, is also showcased by the younger version, to which a new vineyard has been dedicated. Grapes are pressed and the must is fermented at a controlled temperature in stainless steel vats. Afterwards, an *élevage* is made for a second time, until bottling. In the glass, it presents a fresh, elegant personality.



appellation IGT Toscana Bianco

grape Trebbiano 100%

alcohol 13.0% alc./vol.

altitude 180-250 mt.

soil clay, medium heavy texture

vinification traditional

fermentation tank

refinement tank (6-month), bottle

sight pale straw yellow

bouquet intense apple and peach blossoms

palate medium-body, freshness and acidity

