



SPARTITO

Toscana IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
1988	White with great texture and longevity	100% Sauvignon Blanc	Castellina in Chianti (SI)

100% Sauvignon blanc, the most charming, yet also the most challenging white grape. Like its twin, recommended for those who love complex wines and characterised by rich fragrances, aromas and a long texture, even if made with white grapes. A wine ideal to savour as if reading the score of a great musical composition.

Tasting notes: straw-yellow colour. The nose is characterised by a complex aroma with fruity hints of white peach and minerals. Fresh, full-flavoured and harmonious in the mouth.

Pairing: it matches well with risotto, shellfish and even with white meats in general.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone, clayey and rich in skeleton

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 2.500 plants per hectare

Grape yield per hectars: 40 Ql

Harvesting period: end of september

Vinification: in new barrique

Malolactic fermentation: partially done

Aging: in French oak barrique

Duration of the aging in barrique: 12 months

Duration of the aging in bottle: 10 months

Available formats: 0,75 l

