



LE GINESTRE

Toscana IGT

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1993	Young white easy to drink	60% Sauvignon Blanc 40% Chardonnay	Castellina in Chianti (SI)

Tangible proof that Tuscany is also a land of white wines, even if for the most part produced using international varieties. A pleasant wine to drink, in which the depth of a Chardonnay and the aroma typical of a Sauvignon Blanc come together in a delicate and equally full-flavoured blend.

Tasting notes: straw-yellow colour. The nose offers delicious hints of peach, boxwood and elder flower. Characterised by hints of gooseberry and a finish with a touch of vanilla. Round on the palate, with a balanced structure.

Pairing: classic with fish and shellfish, interesting with white meat, perfect paired with typical Tuscan cold cuts, whose fattiness it is able to clean up, harmonising the aromas.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone, clay

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

Training system: guyot single-arched cane

Planting density: 3.000 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: end of september

Vinification: in steel

Malolactic fermentation: done

Aging: in bottle

Duration of refinement before bottling: 4 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

