

BEVOBIANCO



APPELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Upper Maremma)
GRAPE VARIETES	Chardonnay (80%), Viogner (20%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2022
WINEMAKING	Soft pressing, cold static clarification co-fermented at controlled temperature 16°C, in stainless steel tanks.
AGING	Aged 6 months on his own fine lees in used 6 months of aging in used barriques.
BOTTLE FORMAT	0,750 Lt.
PACKAGING FORMAT	Cardboard per 6 and 3 bottles
VITICULTURE / HARVEST	The year 2022 had a regular course both in winter and in spring; as has been the case for some years now, rainy events were scarce and never significant. The vines held up well until the end of July when the rains restored the soil's water balance. Production was below average while quality far exceeded expectations thanks to gradual ripening driven by temperature fluctuations between day and night.
ALCOHOL CONTENT	13,5% alcohol by volume (%Vol.).
VISUAL NOTES	Straw yellow color with green reflections
OLFACTORY SENSATIONS	Intense and complex, with initial notes of white flowers that evolve into hints of fresh fruits (banana and white peach) rounded by a fine hint of oak.
TASTE SENSATIONS	Fresh and pleasant mouth entry. Well balanced with intensity and persistent sapidity. Wine of excellent overall pleasantness and with an elegant and harmonious finish.
WINE REVIEWS	-