

BEVOBIANCO



APELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Alta Maremma)
GRAPE VARIETIES	Chardonnay (80%), Viogner (20%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2023
WINEMAKING	Soft pressing, cold static clarification, single-varietal fermentations 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. / 1,5 Lt.
PACKAGING FORMAT	Cartons of 3 and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
VITICULTURE / HARVEST	The year 2023 was one of the hottest years in recent history, with temperatures almost always above average. Frequent spring rains put a strain on the plants' health status. The summer, characterised by several heat peaks, was followed by a warm and rainless early autumn, which allowed a grape harvest with the right timing. The complex phytosanitary situation at the beginning of the season reduced production per hectare, a reduction that nevertheless benefited the overall quality of the wines of the vintage.
ALCOHOL CONTENT	13 % alcohol by volume (%Vol.)
VISUAL NOTES	Brilliant straw yellow, with greenish hues.
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.
PAIRINGS	Fresh or half-seasoned cheese. Steamed, grilled or baked fish. First courses based on fish or with white meat sauces.