



IL POGGIONE

## Bianco di Toscana I.G.T. 2021



*It is produced with Vermentino and Chardonnay grapes.*

*After the harvest, the must stays in contact with the skins for 24 hours and subsequently ferments at 12 °C (54 F).*

*The blend of the two grapes allows to get the best from both: the freshness and the minerality typical of the Vermentino, with the structure given by the Chardonnay.*

Wine	Bianco di Toscana
Varietal	Vermentino, Chardonnay
Vintage	2021
Alcohol	13%
Source	Vineyards planted between 150 and 450 metres (490 - 1475 ft) above sea level.
Vine training system	Cordon spur
Harvest	By hand
Vinification	24 hours in contact with the skins, fermentation at 12 °C (54 F). Partial malolactic.



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### Tasting Notes

Straw yellow in colour; on the nose it shows aromas of fresh fruit, citrus and mineral notes. On the palate the freshness of the Vermentino balances the structure of the Chardonnay.

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### Food Pairings

Excellent as an aperitif, it is a great pairing with fish, vegetable and fresh cheeses.

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