IL POGGIONE

Bianco di Toscana I.G.T.
2025



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	2025
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 for 25 days at 12 °C (54 F). Partial malolactic.
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.
Food Pairings	Excellent as an aperitif, it is a great pairing with fish, vegetable and fresh cheeses.

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