

TERRA VITAM



## TERRE DEL BRUNO

— Diddi Bonechi —

### ALBÒRE TUSCAN WHITE WINE

INDICAZIONE GEOGRAFICA TIPICA



**Grapes:** 80% Vermentino 20% Chardonnay, 10% Trebbiano

**Vineyard of origin:** Albòre

**Soil:** Tufaceous

**Vines per hectare:** 3,500 - 5,000

**Training system:** overturned - spurred cordon

**Altitude:** 350 mt above sea level

**Vinification:** after the harvest, the clusters are destemmed and then pressed, to extract the must which will start a fermentation that will last for about 15 days in stainless steel tanks at a controlled temperature. Here the wine will complete the alcoholic fermentation.

**Aging:** in stainless steel tanks at a controlled temperature.

**Refinement in bottle:** 2 months

**Tasting notes:** straw yellow color with greenish reflections; fresh, fruity, intense floral bouquet; lively taste.

To be stored in an upright position.

Serve around 9-10 ° C



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#### TERRE DEL BRUNO

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