



## LE GINESTRE

Toscana IGT

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1993	Young white easy to drink	60% Sauvignon Blanc 40% Chardonnay	Castellina in Chianti (SI)

*Tangible proof that Tuscany is also a land of white wines, even if for the most part produced using international varieties. A pleasant wine to drink, in which the depth of a Chardonnay and the aroma typical of a Sauvignon Blanc come together in a delicate*

**Tasting notes:** straw-yellow colour. The nose offers delicious hints of peach, boxwood and elder flower. Characterised by hints of gooseberry and a finish with a touch of vanilla. Round on the palate, with a balanced structure.

**Pairing:** classic with fish and shellfish, interesting with white meat, perfect paired with typical Tuscan cold cuts, whose fattiness it is able to clean up, harmonising the aromas.

**Municipality of production:** Castellina in Chianti (SI)

**Soil type:** limestone, clay

**Vineyard altitude:** 350-400 mt. s.l.m.

**Training system:** guyot single-arched cane

**Planting density:** 3.000 plants per hectare

**Grape yield per hectars:** 70 Ql

**Harvesting period:** end of september

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in bottle

**Duration of refinement before bottling:** 4 months

**Duration of the aging in bottle:** 4 months

**Available formats:** 0,75 l

