



IL CASTELLUCCIO

I.G.T. Toscana Bianco

GRAPE PERCENTAGES

85% Trebbiano, 15% Malvasia

FERMENTATION

The hand-picked grapes were de-stalked and very gently pressed. The must was cooled to a temperature of 10 °C to help it clear naturally. After 48 hours, it was transferred to stainless steel tanks where the alcoholic fermentation took place at a temperature of no more than 18 °C, which enabled the wine to stay fresh and fragrant.

NOTES

With the 2020 vintage we wanted to give our Castelluccio Bianco a new image. After having followed a more traditional style for years, we decided to focus on a completely new packaging with a screw cap closure which could not only enhance the fragrances and aromas, but also preserve them over time, ensuring greater freshness and consistency.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow in colour with greenish highlights, it has an intense and aromatic bouquet reminiscent of broom, banana, orange blossom and rose. It has a full-bodied taste, with a lingering aroma and a good level of acidity. Pleasant to drink.

Recommended serving temperature 8 °C.

