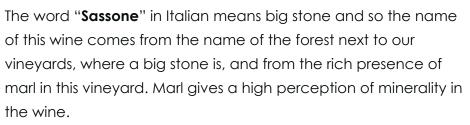


FATTORIA IL MURO



FEATURES



DENOMINATION: I.G.T. Bianco di Toscana

VARIETAL: Blend of traditional Tuscan white grapes as Trebbiano,

Malvasia and Vermentino

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Gragnano" 1.40ha, planted in 1970, on 250mt

above sea level

SOIL: Loose rich in marl

VINIFICATION: Long fermentation in stainless steel at controlled

temperature within 17°C, for about three weeks

MATURATION: Fast tartaric stabilization in stainless steel and bottling as soon as possible after the alcoholic fermentation

TASTING NOTES: It is a fresh, mineral and new wine characterized by high well balanced acidity. It is crystal clear in colour and dry and lively in taste.

FOOD PAIRING: Aperitivo, fish and white meat

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 12°C

ALCOHOL: 12.5%





12 % vol. PRODOTTO IN ITALIA 750 ml. €