



Malenchini

BIANCO I.G.T. TOSCANA



Blend: 50% Chardonnay, 50% Trebbiano toscano

Classification: IGT Toscana

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Vinification process

Our white wine originated from the marriage between an international grape such as Chardonnay and a typically Tuscan one, Trebbiano. The result is a whirlwind of freshness and delicate fragrance, with floral and white pulp fruit notes. Harvested grapes are destemmed and delicately pressed. The must is chilled to a temperature of 10 °C (50 °F) to favor a natural settling of the impurities. After 48 hours, the must is transferred into stainless steel tanks where the alcoholic fermentation takes place at a temperature inferior to 18 °C (64 °F). The wine is then aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F).

Tasting notes

Colour: Straw yellow with brilliant greenish hues.

Nose: Intense aromas of fresh tropical fruit.

Taste: Fresh in the mouth with a nice and elegant persistence, with fruity notes of grapefruit and lemon.

Pairings: Seafood appetizers and fish, white meat courses and fresh cheese.

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