

MARCHIONNI A VIGLIANO

TOSCANA IGT BIANCO



Pale gold in color with earthy aromas of beeswax, fresh hay and Acacia honey. Rich and warm on the palate with a creamy mouthfeel and long finish.

Color: White

Grapes: 75% Trebbiano, 25% Chardonnay

Soil: Sandy and clay

Altitude: 180 m

Age of Vines: 50 years old

Farming practices: biodynamic

Yeast: indigenous

Fermentation vessel: cement tanks

Aging: On the lees for 6 months in cement, followed by at least 3 months in bottle.