

# MARCHIONNI A VIGLIANO

## TOSCANA IGT BIANCO 'L'ERTA'

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*Aromatically expressive Trebbiano. Spiced golden apple and fragrant white flowers on the nose give way to vibrant guava and pineapple on the palate. Full in weight with distinctive minerality providing a counterbalance to tropical fruit notes.*

**Color:** White

**Grapes:** 100% Trebbiano

**Soil:** Calcareous clay

**Altitude:** 200 m

**Age of Vines:** 50 years old

**Farming practices:** biodynamic

**Yeast:** indigenous

**Skin maceration:** 30 days

**Fermentation vessel:** cement tanks

**Aging:** In cement tank