

SENSI

FAMILY OF VITICULTORS SINCE 1890

TOSCANA BIANCO SORO IGT VINTAGE 2011

APPELLATION: Soro IGT Toscana Bianco (Typical Geographic Indication)

VINE VARIETY: Trebbiano , Chardonnay and Malvasia.

ALCOHOL: 12,5 %

PRODUCTION ZONE: Produced in the hills of Montalbano (Vinci – Florence)

ALTITUDE: altitudes of 500 meters above sea level

EXPOSURE: Sud-ovest

TERRAIN COMPOSITION : Hilly terrains , mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles (called Scheletro in technical terms)

TRAINING SYSTEM: Spur pruned cordon

VINE DENSITY : At least 3500 plants per hectare

YIELD PER HECTARE: The grape yield per hectare does not exceed 17,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%

HARVEST PERIOD: End September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: The harvested grapes are spread out and pressed in a soft way. The obtained must is cold settled and then poured into steel tanks .

FERMENTATION TEMPERATURE: 16/18°C

LENGTH OF FERMENTATION: 8/10 days

LENGTH OF MACERATION ON THE SKINS: Not done

MALOLACTIC FERMENTATION: Done

MATURATION METHOD: Stainless steel tanks

LENGTH OF MATURATION: 3 months in steel and 1 month in bottle

SENSORY CHARACTERISTICS: Yellow hay color with a delicate and fresh taste with very pleasant floral and fruity aromas.

TASTING TEMPERATURE : 10-12 °C

FOOD AND WINE MATCHING : Is perfect with hors d'oeuvres, soups, vegetables, fish and boiled meats.

