



Il Monte Toscana IGT

Type: White

Soil: Medium paste

Vines per hectare: 3000/5000 plants

Growing method: Spurred cordon

Altitude: 250-350 O.S.L

Grape: Trebbiano

Harvest: Mechanical

Fermentation: Soft pressing of the grapes controlled temperature 16°c

Maturation: Stainless Steel

Refinement: Bottle

Colour: Pale yellow with greenish reflections

Nose: fruity, floral

Taste: Sapid, harmonious, dry, good acidity

Temperature of service: 8-10 °C