

Tramonte

Igt Toscana Bianco

Fresh, floral and savoury

A fresh, aromatic mineral white wine made from Chardonnay grapes. It's notes of hawthorn reflect the rural hedges surrounding Vignamaggio's vineyards. Some of the grapes undergo a short cold maceration on the skins, while others are directly vinified as white wine, off the skins.

GRAPE VARIETAL

Chardonnay

PRODUCTION AREA

Panzano in Chianti

VINEYARDS

Montagliari

TERRAIN

The soils are predominantly clay rich, situated at 350 m above sea level, facing North East, in a well-ventilated, light area.

YIELD PER HECTARE

40 hl/Ha

HARVEST

The grapes are hand-picked at the beginning of September, then selected and gently pressed.



VINIFICATION

The flower must is vinified off the skins in a stainless steel fermentation tank at a controlled temperature of 15°C. To preserve acidity and freshness, malolactic fermentation is not carried out.

AGING

The wine remains on the fine lees at a temperature of 18°C for three months, after which it is bottled. The wine then rests in the bottle for at least one month.

ALCOHOL CONTENT 13,5% Vol.

SERVING TEMPERATURE 10-12°C

BOTTLE SIZES 750 ml

BOTTLES PRODUCED 4.000

