

## ALBICANTE



### **Winery**

Fattoria Bini

### **Denomination**

Toscana IGT - White

### **Vintage**

2015

### **Grape varieties**

60% Trebbiano Toscano, 30% Chardonnay, 10% Grechetto

### **Harvest period**

The harvesting of Chardonnay grapes is very premature, and in our area it's usually done at the end of August; the ones of Trebbiano Toscano and Grechetto grapes is at the end of the month of September.

### **Wine making**

The varieties are vinified separately to obtain the right ripeness of the grapes. The must is obtained after the grapes are delicately destemmed and gently pressed. The must has a controlled fermentation at a temperature of 17° C in stainless steel tanks.

The wines obtained are then carefully selected and blended.

### **Tasting notes and food matches**

The wine has a bouquet reminding of a rich complex of fruity notes. In the mouth is velvet, fresh and nicely balanced. Excellent with fish and white meats. Serving temperature is 10 - 12° C.

### **Terroir**

The 32 hectares of vineyards are mostly situated in the area of Vinci. The training system is Guyot and the density is of 4.800 vines per hectare; the average age of the vines is between 8 and 15 years.

### **Awards**

3 grapes from **Duemilavini 2016**

85/100 points from **I vini di Veronelli 2016**