

# TENUTA DI GHIZZANO

*Venerosi Pesciolini*



## **ILGHIZZANOBIANCO** **IGT Costa Toscana**

Made from traditional Tuscan white grapes: Trebbiano, Vermentino and Malvasia Bianca. Vermentino is vinified traditionally pressing the grapes and fermenting the juice at a low temperature with its indigenous yeasts along one month. Trebbiano e Malvasia grapes are left for few hours (from 7 to 12 hours), after refrigerating them, in the pressing machine with their skins and then left in a stainless steel tank to ferment with its yeast. When fermentation, of each different variety, has come to an end we rack the wine and blend it together. IL GHIZZANO BIANCO is a fresh and fruity wine, easy drinking, perfectly matching with summer dishes.

**Estate location:** municipality of Peccioli (Pisa)

**Vineyard location:**

Il Mulino: 180 m. above sea level; exposed to the south/east

Santa Maddalena: 180 m asl

**Blend:** 50% Vermentino, 30% Trebbiano, 20% Malvasia Bianca

**Pruning:** Guyot

**Density per hectar:** 5.000 vines

**Grape harvest:**

By hand with bunch selection on sorting table

**Vinification:** fermented in stainless steel with indigenous yeasts, left on the skins for 24 hours

**Annual production:** 10.000-12.000 bottles

**Organic Certification:** 'Suolo e Salute'

**Biodynamic Certification:** Demeter

## **TENUTA DI GHIZZANO**

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