



IL COLOMBAIO
MONTERIGGIONI

LE PRIMULE

TOSCANA BIANCO

Indicazione Geografica Tipica



IN THE VINEYARD:

The vines are guyot and cordon spur trained, in soil of medium texture with plenty of skeleton.

GRAPE BLEND:

Trebbiano Toscano

YIELD GRAPES/Ha:

4000 kg grapes per hectare

HARVEST:

Harvested by hand in the month of October, in crates.

VINIFICATION:

12 hours of maceration on the peels, 20 days of cold storage of the must followed by fermentation at low temperatures to maintain all the aromatic precursors extracted from the peels. Followed by 6 months of ageing on fine lees.

AGEING:

Aged in steel for several months after fermentation, and then refined in the bottle.

REFINEMENT IN THE BOTTLE:

6 months

TASTING NOTES:

A bright, deep straw yellow in colour, it offers floral and citrusy notes and is fresh, full and elegant on the palate, leaving behind a mineral aftertaste.

PAIRINGS:

As an aperitif, excellent with aged cheeses and seafood dishes.