

Tenuta di Morzano

Morzano Bianco – Toscana Bianco Indicazione Geografica Tipica

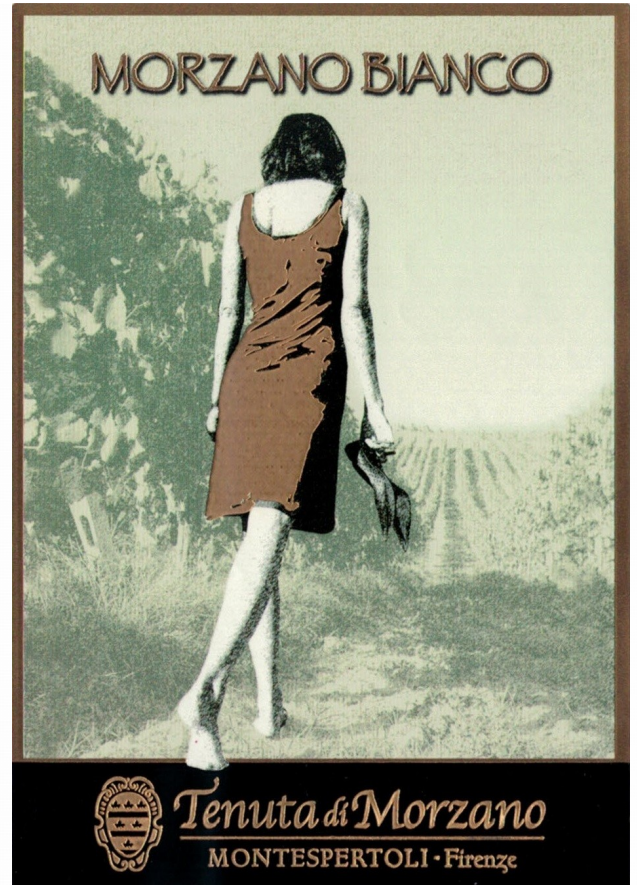
GRAPE AND VINEYARD

Tuscany is known as a land of great red wines, but thanks to the particularity of the climate and the richness of the soil, white grapes such as Chardonnay and Viognier find the ideal conditions for giving us an intense and pleasant wine.

THE WINE

Straw-yellow, limpid and bright wine. The nose has an intense and fine bouquet with floral notes and hints of white fruit. On the palate it has a good body, balanced, soft and with a good aromatic persistence. Pleasant to drink, accompanies appetizers, appetizers and fish dishes.

OENOLOGIST: Dott. Riccardo Cotarella



TECHNICAL DATA:

- Grapes:** Chardonnay 85%, Viognier 15%
- Production area:** Montespertoli
- Vineyard extension:** 2.8 hectares
- Altitude of vineyard:** 300 mt. slm
- Soil type:** Clay schist
- Growing system:** Spurred cordon
- Density per hectare:** 4.800 stumps
- Annual production:** 25 hl
- First year of production:** 2016
- Vintage available on the market:** 2016
- Harvest:** End of August early September
- Vinification:** Fermentation with temperature control
- Alcohol:** 13%
- Total acidity:** 5.27 g/l
- Dry extract:** 21.70 g/l
- Serving temperature:** 8° - 10° C