TREBBIANO

Toscana IGT
2022

LE ANFORE
Elena Casadei





Name and appellation: Trebbiano, Toscana IGT.
Grape variety: 100% Trebbiano.
Vineyard extension and number of bottles produced: 1 hectare, 4000 bottles.
Exposure: north/west.
Soil type: clay soil with good limestone content.
Planted: 2015.
Density: 5000 vines per hectare.
Training system: spurred cordon.
Yield: approximately 1.5 Kg per vine.
Harvest: manual, with a meticulous selection of the clusters.
Vinification: the grapes are de-stemmed, lightly crushed, and placed in 800 l terracotta amphorae together with the skins. Red fermentation, carried out with no added yeasts, lasts 100 days.
Refinement and aging: in terracotta amphorae for 5 to 6 months, depending on the vintage, plus another 4 months in the bottles.
Aging capacity: over 5 years.
Tasting notes: deep golden yellow with amber hues. On the nose, it displays notes of jasmine and bergamot tea, with nuances of candied fruit, Chinese lantern cherry, quince, and apricot jam. The elegantly structured tannins keep the taste-olfactory scents on the palate: the mouthfeel is enveloping and powerful, supported by excellent freshness. The finish is long, flavorful, warm, and as enveloping as a balsamic herbal barley candy.
Suggested pairings: sweet and sour rabbit, medium-aged pecorino cheese, Montasio, fish soup, pigeon risotto.
Serving temperature: 12 °C in summer, 14 °C in winter.

Biointegrale

Biologico

White | 750 ml | 12%