



Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

Tuscan White Wine I.G.T. 2017

“VinOrange”

Type	Organic Wine
Denomination	IGT – Bianco di Toscana
Production area	Tuscany, Florentine hills (Fiesole)
Alcohol level	13,5 %
Variety	60% Trebbiano toscano, 40% Verdicchio
Soil type	Lean soil, Galestro, limestone
Training System	Low-spurred cordon, Organic farming
Harvest time	Early September
Winemaking	In Stainless steel tanks at controlled temperature 15 days maceration on skins
Ageing	Stainless steel vat, barrique, bottle
Colour	Amber yellow
Aroma	Intense Sweet almond and honey Very light oxidation
Taste	Round-bodied, harmonious, long, soft tannins Finish of sweet almond, confirming the aromatic nuances
Pairing	Soft cheese, with intense flavour Game pâtés
Serving	14-16° C, in medium width glasses



Honours and Awards

Harvest 2017	396 bottles produced 2 bicchieri neri “Vini d’Italia 2021” Guide by Gambero Rosso
Harvest 2016	FIRST VINTAGE – 233 bottles produced