



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE

TUSCAN TREBBIANO IGT "SAN LORENZO" ORGANIC



White wine made with **100% TUSCAN TREBBIANO** grapes (a common varietal in Tuscan region). Gentle pressing, clarification of the must and further fermentation in stainless steel at a temperature that never exceeds 16° Celsius for maintain the typical flavours and aromas deriving from the grape. Ageing in cement vat for around 7 months with regular batonnage, then bottled.

Grapes from our vineyards: Old Trebbiano – single vineyard planted in 1976.

Vintages available: 2024 ORGANIC

Alcohol: 13,5 %

Total acidity: 4,73 gr/l

Residual sugar: 18,8 gr/l

Dry extract: 2,4 gr/l

Annual bottle production: Approx. 4.600 by 0,750 lt. in case of 12 bt.

Training system: Guyot

Vines/Ha: 3500 plants

Yield for vine: 1,5kg of grapes

Soil: Pliocene epoch characterized with Alberese pebbly and sandstone.

Organoleptic properties:

Color: Pale yellow with gold shades.

Bouquet: Intense with notes of fruit as pear and hints of citrus as lemon peel, notes of yellow flower as broom and linden, with a lightly hint of spice as white pepper.

Taste: Medium body, round and dry, good sapidity and with a freshness that re invites you to another sip, good persistent aftertaste.

Serving suggestions:

A chilled glass as aperitif or with pasta dishes with vegetables, main dish as white meat or fish, fried plates or with vegetable cous cous or rice salad, fresh cheeses and vegetables soufflé.

Serving temperature 10°C - 12°C.

Curiosity:

The name of the wine it is to connect to the name of our little church dating back to the 12th Century in pure Romanesque style, located close by the entrance of the winery and dedicated to Saint Lawrence (San Lorenzo in Italian).

Rating:

NOT RATED YET