

L'AVVOCATO



Technical Sheets

DENOMINATION:	IGT White Wine Toscana
PRODUCTION ZONE:	Certaldo - Firenze
VINEYARD:	La Ritta
GRAPE VARIETY:	Trebbiano, Malvasia e Chardonnay
DENSITY:	4000 vines/ ha
GRAPE PRODUCTION:	120 ql/ha
CULTIVATION SYSTEM:	Spurred cordon
SOIL COMPOSITION:	Mixed consistency, characterised by organic limestone and clay
ALTITUDE:	170 mt above sea level
MICROCLIMATE:	Typical Mediterranean, characterised by medium rainfall in autumn and spring. Winters with nightly temperature below zero and hot summers specially in july.
PRODUCTION TECHNIQUE:	Between April and May, fined and filtered white wine is bottled with the addition of selected yeasts. Over the next three months is the second fermentation, with the natural production of carbon dioxide. Residue of this second fermentation can be found at the bottom of the bottle. It is therefore recommended to pour the contents of the bottle very slowly or to use a decanter.

Organoleptic Characteristics

COLOUR:	Straw-coloured
BOUQUET:	Fruity with scents of white grapes
FLAVOUR:	Full and dry
ALCOHOL CONTENT:	13%
SERVING TEMPERATURE:	4°/8° C
SERVING SUGGESTIONS:	As an aperitif or hors d'oeuvres and fish dishes

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