

Gorgognano



Technical Sheets

DENOMINATION:	IGT White Wine Toscana
PRODUCTION ZONE:	Certaldo - Firenze
VINEYARD:	La Ritta
GRAPE VARIETY:	Malvasia 50%, Trebbiano 50%
DENSITY:	4000 vines/ ha
GRAPE PRODUCTION:	90 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.

Organoleptic Characteristics

COLOUR:	Straw-coloured
BOUQUET:	Fruity with scents of white grapes
FLAVOUR:	Full and dry
ALCOHOL CONTENT:	13%
SERVING TEMPERATURE:	8°/10° C
SERVING SUGGESTIONS:	As an aperitif or hors d'oeuvres and fish dishes

Società Agricola S.S.

Poggio delle Civette

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