

CASTELLO DI FARNETELLA



SAUVIGNON

Denomination:

IGT Toscana

Description:

Made from 100% Sauvignon Blanc grapes quality-selected from a vineyard in Farnetella located at an elevation of 550 metres, where this grape variety has found ideal growing conditions.

Sensory profile:

Straw yellow. Rich fruit on the nose, with hints of elderflower and red pepper. Full-fruited, with a perfect level of acidity, lively flavours and fine structure.

Vinification:

After hand-picking the clusters are soft pressed with about a 60% of juice yield. The must is cold settled and transferred after 24 hours into 225 lt French oak barrels, where fermentation occurs. The wine undergoes maturation on the lees with daily programmed batonnage, it is racked and assembled in May/June and bottled aged for at least 3 months before release

Varietal:

Sauvignon Blanc from clones originating in France

Vines per hectare:

About 5400

Training system:

Simple Guyot, to 8-14 buds

Production:

3,000 bottles

Harvest:

Exclusively by hand, into 20kg boxes.

