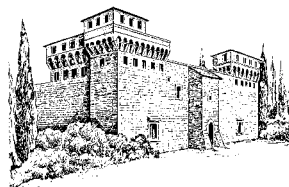


CONGIURA

Toscana IGT
2023



CASTELLO DEL TREBBIO

Name and appellation: Congiura Toscana IGT.

Grape variety: 50% Pinot grigio, 40% Riesling, 10% Manzoni bianco.

Vineyards extension and bottles produced: 3 hectares, 12,000 bottles.

Soil type: medium texture with a good presence of both limestone and skeleton. Excellent drainage.

Planted: 2005.

Density: 5500 vines per hectare.

Training system: Guyot.

Yield: about 60 tons of grapes per hectare.

Harvest: manual, in crates, when grapes reach technological maturity.

Vinification: once in the winery, grapes are destemmed and put in the pneumatic press. The clarified must is then gathered in steel tanks. 50% of it vinifies in steel tanks kept at controlled temperature, and 50% in tonneaux.

Aging: the Pinot Grigio in tonneaux, the Riesling and the Manzoni in steel tanks, in contact with the lees, for 6 months.

Aging capacity: 5 to 7 years. Fresh and very pleasant when young, it increases in complexity as it ages.

Tasting notes: on the nose, it expresses a good mineral note, hints of apple, plum, and peach, acacia flower, and hawthorn. Fresh, round and persistent on the palate.

Suggested pairings: suitable with fresh cheeses, well-seasoned white meats and first courses with shellfish.

Serving temperature: 8 °C in summer, 10 °C in winter.



Biointegrale



Biodiversity Friend



Biologico



White



750 ml



13,5%