



PODERE
MONTALE



BIANCO TOSCANO IGT

- **Grapes:** Chardonnay
- **Region:** Maremma Toscana - Grosseto
- **Type of soil:** predominantly loose soil with sandstones
- **Training system:** spurred cordon
- **Altitude:** 200 mt.
- **Plant density:** 5.200 plants/Ha
- **Harvest period:** 25 August -5 September
- **Serving temperature:** 10-12°C
- **Reccomended glass:** a large glass, narrowing at the rim
- **Aging potential:** 3 years
- **Bottles per box:** 6 bottles
- **Format:** 0,75 Cl
- **Alcohol level:** 13% vol.
- **Allergens:** contains sulfites

TECHNICAL INFORMATION

The grape is pressed immediately after the harvest. The juice is then put in stainless vats for the alcoholic fermentation. After a short period in the vats the wine is finally bottled and stored at a controlled temperature

TASTING NOTES

Bright straw-yellow color. Intense aroma, you immediately notice a floral scent of white flowers, with a note of jasmine. Secondly, unripened fruit scents such as banana and pineapple emerge.

Enveloping taste, persistent, soft but with a good acidity.

Balanced and engaging wine.