



INGANNO FELICE IGT Toscana Bianco

GRAPES	Trebbiano (70%); Viognier (30%)
PRODUCTION ZONE	Vinci
ALTITUDE	40 - 50 mt a.s.l.
TYPE OF SOIL	clay and chalky soil
TRAINING SYSTEM	Guyot
PLANT DENSITY	4000 vines per hectare
HARVEST PERIOD	end of August (Viognier), the first half of september (Trebbiano)
ALCOOL LEVEL	12,5% vol.
FERMENTATION	16°-18°C (60-64°F)
PRESENCE ON THE LEES	15-20 days
AGING	4-5 months in steel tanks, almost 2 months in bottles
FORMAT (CL)	75 (25,3 oz)

TECHNICAL INFORMATION

After removing stalks, the grapes are put to macerate on the skins for about 6-7 hours at low temperature; then the grapes are pressed and the wine put in stainless tanks for fermentation that last for about 10-12 days.

At the end of fermentation the wine stands on lees for 15-20 days and every 24-36 hours batonnage is carried out.

TASTING NOTE

The color is intense pale straw. At nose it is delicate, savory, fruity and floreal. The taste it presents notes of orange and cedar and it has persistent finish and flavour