

# PIEGAIA BIANCO

## I.G.T. COLLI DELLA TOSCANA CENTRALE 2017



Bright straw yellow color with subtle green hues. The nose has a nice aromatic blend of fruity and floral scents with mineral nuances.

### TASTING NOTES

The taste is fresh and crisp. Good persistence in the finish reminiscent of healing herbs.

### FOOD PAIRING

Great with all food; especially fish and traditional Tuscan soups.

### PRODUCED BOTTLES

2.360



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 27 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds.
<i>Vineyard</i>	Lago
<i>Composition</i>	90% Grechetto, 10% Vernaccia
<i>Planted date</i>	1967
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	70
<i>Produced wine per quintal</i>	60%
<i>Harvest</i>	Manual, beginning of September
<i>Fermentation</i>	30 hl stainless steel tanks
<i>Maceration period</i>	7 hours
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	20°
<i>Rackings between containers</i>	2 - 4
<i>Filtration type</i>	0.45 micron
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	5.60 gr/l
<i>Total content of sulfur dioxide</i>	73 mg/l
<i>Total content of free sulfur dioxide</i>	19 mg/l
<i>Alcoholic percentage</i>	12.30%
<i>Ph</i>	3.12
<i>Bottle type and size</i>	Bordolese standard, white (400 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	10 years

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - [www.villacalcinaia.it](http://www.villacalcinaia.it)

