

## TORRICELLA 2015

### IGT TOSCANA



**Growing season** The growing season 2014/2015 was quite regular without extreme events and full ripeness was reached 10 days earlier. These are the prerequisites of a great harvest in terms of quality and quantity. As usual, the harvest began with Chardonnay on August 31. The grapes were perfectly ripe and healthy. The Sauvignon Blanc was harvested immediately after.

**Grape varieties** Chardonnay 75%, Sauvignon blanc 25%

**Vinification** Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel at 12°C -16°C (53.6°-60.8°F).

**Maturation** 9 months of aging in wood with skin contact for Chardonnay and 9 months in stainless steel for Sauvignon blanc.

**Tasting notes** Straw yellow in color. To the nose it shows intense aromas of yellow pulp fruit, citrus notes with delicate vanilla scents. The mouth is round, velvety, fresh and long lasting.  
Complex wine with distinct personality and keen mineral notes that can be savored after many years in the bottle.