

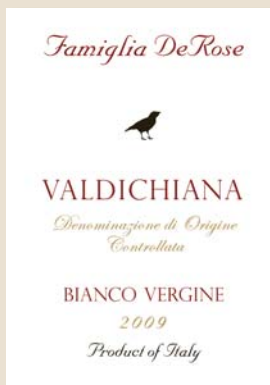
*Famiglia DeRose*



# VALDICHIANA BIANCO VERGINE

*Denominazione di Origine Controllata*

Valdichiana Bianco Vergine, Denominazione di Origine Controllata is made from Trebbiano Toscano, Chardonnay and Viogner grown in the Arezzo and Siena region. Its color is straw yellow with greenish glares. The bouquet is fruity with notes of white flower (hawthorn)—harmonious and persistent. The flavor is balanced and continuous, with good harmony between alcohol and acidity. Typical of this vine, it has a pleasant bitter almond finish. This wine pairs well with an aperitif, perfect with light hors d'oeuvres, fish or white meat. Serve it at a temperature of 10°-12° C (50°-54° F).



Alcohol Level:	12.5%
Yield per hectare:	5/tons per acre
Altitude of vineyards:	680'-980' above sea level
Soil type:	Medium hill to predominantly alluvial soil
Training system:	Guyot and spurred cordon
Vinification:	Separation of grapes from stalks and pressing; fermentation at controlled temperature followed by maceration, 10-12 days in total
Fermentation vats:	Stainless steel vats



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