



MonnaAldola IGT

Grape varieties

Chardonnay 90% Sauvignon Blanc and Gewutztraminer 10%

Appellation

Toscana Bianco IGT

Analytical data

Alcoholic strength: 13.5% vol

Vineyards

Altitude: 250 m.s.l.m.

Training system:

Spurred cordon

Density: 5000 vines/hectare
Grass cover (Trifolium subterraneum and Festuca Arundinacea) planted between rows

Average production: 7000 kg/ha

Winemaking method

Temperature-controlled vinification at 18°C in new, 350-litre French oak tonneaux where it ages for about eight months.

Sensory profile

Bright straw yellow with amber glints.

Fresh, floral nose with well-defined perfumes and notes of ripe fruit.

Smooth, mouthfilling palate with a full-flavoured, savoury finish.

Serving temperature

12-14°C

Food pairings

Large, lean or semi-fat roast or grilled fish (turbot, gillthead, swordfish)

Delicate cheeses and pâté de foie gras; white, stuffed meat; galantine with truffles.

Packaging



MonnaAldola
carton 6 bottles of 0,750l ea.



MonnaAldola
0,750l bottle
in individual box



MonnaAldola
carton 6 bottles of
0,750l ea. in individual boxes

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