



Toscana bianco Igt

Bizzarria



*The “Super Tuscan”
white wine inspired
by Poggio Torselli’s
gorgeous Italian
Garden and its
fragrant blooms
and citrus fruits.*

POGGIO TORSELLI



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Bizzarria



Appellation

IGT Toscana Bianco

Grape varieties

Chardonnay 50%
Gewürztraminer 30%
Sauvignon Blanc 20%

Soil and vineyards

Grapes grow in a small vineyard called "Romagnola" on a soil rich in marine substrates of flaky marl with beds of white limestone. Planted in rows facing North, along the maximum gradient of the slope, the vineyard benefits of the substantial temperature range between day and night so as to enhance the typical aromas of the different varieties. Guyot training method guarantees maximum respect for vines wellbeing and physiological balance. Autumn green manure with mixed crops helps in yield management and in improving soil's structure and hydrological stability. Average annual production: 30 hl/ha – 3,000 bottles

Winemaking

After a careful selection, grapes are hand-picked in early dawn hours and transferred into small crates.

In order to preserve aromas and acidity, grapes are immediately taken to the winery where they are softly pressed with stems and only free run juice is used in the production of the wine. Fermentation occurs spontaneously, triggered just by indigenous yeast, in temperature controlled steel tanks and no fining agent is used so as to keep the natural cloudiness of the wine. The wine undergoes a "sur lies" aging in stainless steel for at least 12 months with regular, gentle bâtonnages.

Tasting notes

Bright straw yellow in colour with lively golden highlights. The nose is complex, showing the typical notes of the Chardonnay and the aromatic array of the Gewürztraminer, with outstanding floral aromas (chamomile), hints of citrus fruits (tangerine, lemon zest) and crusty bread.

On the palate it is plush and caressing with a velvety finesse thanks to the long "sur lies" aging. The pleasant freshness and the charming mineral touch enhance the length and the appeal. Pure and intense, it finishes long with an elegant note of bitter almond.

Food pairing

Bizzarria Bianco pairs beautifully with raw fish, seafood and shellfish courses. Very pleasant with spring soups, white meat dishes and soft cheeses. Ideal service temperature is 14/16 °C to preserve and enhance wine's aromatic structure.

Notes

Since 2017 Poggio Torselli has adopted organic farming methods and biodynamic viticulture practises.

Bizzarria (Citrus Aurantium) is a rare citrus fruit (a graft between Sour Orange, Lemon and Citron) that grows in the stunning Italian Renaissance Garden of Poggio Torselli.

Three citrus fruits, like the three varieties of grapes used in this "Super Tuscan" white wine, true expression of Poggio Torselli terroir.



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