

# B

PRODUTTORE NELLA TERRA DI CORTONA

# BALDETTI

## **CHAGRÈ** **IGT Toscana Bianco**

**Grape Variety:** 50% Chardonnay - 50% Grechetto

**Vineyard:** Pietraia di Cortona (290 m above sea level)

**Harvesting:** At the beginning of September for Chardonnay and in the end of September for Grechetto.

**Vinification:** the grapes were crushed and destemmed to the press on parings. Fermentation with temperature peaking at 18° C

**Aging:** In stainless steel tanks for 6 months and at least 2 months on bottle

**Tasting notes:**

**Color:** straw-yellow with a big shine.

**Nose:** notes of flowers with exotic fruits

**Taste:** refined, harmonic and with an equilibrate acidity

**Unit of Alcohol:** 12% - 13% vol

