



CHAGRÈ

IGT Toscana Bianco

This wine is the result of the idea to join Chardonnay, a great international variety, and Grechetto, a typical grape grown both in Tuscany and Umbria. This two types of grapes create completely different wines but they can develop a sensational bouquet and a unique balance, when wisely assembled.



Grape

Chardonnay 50% - grechetto 50%



Area

Pietraia (around 290m above the sea level)



Harvest

The Chardonnay is harvested at the beginning of September, the Grechetto at the end of September



Vinification

Cold maceration on the skins, fermentation temperature around 18°C



Ageing

6 months in stainless steel tanks and at least 2 months in the bottle

Tasting Notes



Color

Brilliant pale yellow



Nose

Floral bouquet with notes of exotic fruits



Taste

Delicate, harmonic, with a balanced acidity



Alcoholic Content

12% - 13% vol