



# 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

in stainless steel tanks and a small portion in 225 lt barriques

### 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