



BICCICO

IGT Toscana White

After years of experience on this territorial variety and aware of its potential we have decided to produce one version in purity, certain it would become one of our reference wines. It is part of our line CRU and it is only produced in the most favourable years.



Grape

100% Grechetto



Area

Pietraia (around 290m above the sea level)



Harvest

End September



Vinification

7 days maceration on its skins, fermentation in cement



Ageing

6 months in cement amphora and 8 months in bottle

Tasting Notes



Color

Golden yellow



Nose

Floreal, fruity with predominant notes of aromatic herbs, yellow apple and peach



Taste

Great intensity sustained by enjoyable freshness and sapidity. A complex wine, suitable with a great variety of food pairing



Alcoholic Content

13% vol