



FOSSO CHIARA T.G.I.



Vines: White grapes

Plant density: 2,40 x 0,80 mt

Orientation: East – South West

Plant breeding system: Guyot

Production area: Collesalveti – Tuscany – Italy

Nature of the soil: Little clayey with high presence of skeleton.

Grape harvest: From 1st to 3rd decade of September with hand-picked on cool mornings.

Vinification: In steel vats at constantly measured temperature of 17°C for 20 days.

Maturing: In steel vats for 5 months then fining in bottles for 3 months.

Color: Straw yellow with greenish hues.

Service temperature: 10-12°C

Alcoholic percentage: 13,5°

Suggested pairing: Seafood appetizers, fish and crustaceans, fresh cheese.

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