



# ARIZZI WINE

THE CHIANTI WAY OF TUSCANY

## #FFF TOSCANA BIANCO IGT

**Grape variety:** Grechetto, Chardonnay Muscat

**Production area:** owned vineyard situated in the town of Murlo, in the area of Chianti Colli Senesi

**Altitude:** 400 m above sea level

**Terroir:** clay and rich in texture

**Vine training system:** guyot

**Vine density:** 4000-5000 vines per hectare

**Yield per hectare:** 6000 kg/ha

**Harvest period:** second week of October

**Temperature:** 8 °C

**Technical sheet:** handpicked and placed in small crates, gently pressed, static clarification of the grape must with subsequent fermentation at low temperature (15 °C). Prolonged contact with fine lees so to increase the volume and complexity.

**Sensory characteristics:** straw yellow with greenish reflections. Bouquet ranging from tropical fruits, citrus and white flowers. Freshness, complexity and balance characterize its taste.

**Serving suggestions:** great for social occasions, appetizers, first courses and seafood.  
A tip? Try it with nettle risotto or with fried sage risotto.



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