



FATTORIA SAN MICHELE A TORRI

VIGNA DELLA LUNA Igt Colli della Toscana Centrale

This wine is completely made by Chardonnay grapes fermented and macerated inside French oak barriques.

Soil : The soil is mixed, tending towards clay with a good presence of bone, averagely fertile.

Composition: the grape used is Chardonnay (100%).

Training Method : In the vineyards we use the technique of Gouyot, with a density of approximately 5.000 plants per hectare.

Harvest period: The harvest normally takes place at the beginning of September, when the grapes have reached full ripeness.

Fermentation and maceration : The grapes are softly pressed and the must is fermented and macerated inside French oak barriques for about 20 days. The young wine is then poured and aged for 9 months. In this way we obtain a wine with the typical Chardonnay features well balanced with the wood.

Alcohol level : 14,00 % Vol.

Residual sugar : 3 g/l

Total extract : 21 g/l

Total acidity : 5,3 g/l

Color : straw yellow with hints of green.

Aroma: fruity like golden apples and white flowers with a hint of vanilla.

Taste : warm, smooth, tasty and fruity.

Comments: to be consumed within 2 years from harvesting.

Food pairing: White wines are traditionally served with fish, but we recommend this wine with dishes such as "trippa alla fiorentina" (tripe) or "lampredotto" an offal dish typical to Florence, white meats, and blue-cheese and aged cheese. It is also very good served with vegetable first courses and dishes rich with aromatic herbs.



ORGANIC WINE



FATTORIA SAN MICHELE A TORRI Soc. Agr. Srl

Via San Michele, 36 - 50018 Scandicci -FI- (Italia) - Tel. +39 055 76 91 11 - Fax +39 055 76 91 91

E-mail: info@fattoriasanmichele.it - www.fattoriasanmichele.it