



## 43° BIANCO TOSCANA IGT

**Production area:** various vineyards of our property in the municipality of Montalcino in the North-West area at approximately 240-380 m. a.s.l.

**Grape varieties:** Malvasia.

**Soil composition:** jasper, shale and clay schist.

**Training system:** spurred cordon with 5,500 plants/ha.

**Harvest:** manual, in cases, in the first half of September.

**Wine-making and aging:** soft press maceration of 3-4 hours and then a cold fermentation of the grapes at a controlled temperature of <15° C. Aged for 2-3 months in steel tanks.

**Sensory characteristics:** ample beginning, a good persistence and a sapid finish.

**The origin of the name:** the name comes from the 43rd parallel which goes through the entire Montalcino territory.