

# CASTELLO SONNINO

B

## VIRGINIO IGT TOSCANA BIANCO



**GRAPES:** Trebbiano

**VINE AGE:** Planted in 1976

**ALTITUDE:** 600 f.a.s.l.

**EXPOSURE:** North

**SOIL:** Limestone and clay



### WINEMAKING

Fermentation of the must, obtained with Salasso technique, on steel tanks for almost 20 days at 16 degrees temperature.



### REFINEMENT

3 months ageing in steel tanks and 2 months in bottle before release.



### TASTING NOTES

Only Trebbiano grapes create our white wine with a limpid color, straw yellow with greenish reflections, a fine, broad aroma, with hints of exotic fruit, almond and light mineral notes. In the mouth fresh aromatic and with a good flavor, suitable for all fish-based dishes.

B