



POGGIO BONELLI  
TENUTE

## Cretum Bianco Toscana IGT



**GRAPE VARIETIES:** several types, predominantly Chardonnay and Viogner

**YIELD PER HECTARE:** 90 quintals

**GROWING LOCATION:** vineyards of medium hills with excellent exposure.

**WINEMAKING PROCESS:** the selected bunches harvested by hand in crates are immediately transferred to the cellar for a soft pressing. Selected yeasts are then added to the must to start the fermentation that lasts more than 20 days at low temperatures (14/16 ° C). At the end of the process the wine comes racked and maintained on the fine lees until the bottling

**AGING:** wine sits in stainless steel for 4 months

**ORGANOLEPTIC CHARACTERISTICS:** bright straw-yellow color with shades tending to golden, good consistency.

On the nose a floral bouquet of acacia flowers and flowers of lemon with fruity notes reminiscent of exotic fruits and yellow flesh peach, ending with citrus peel. On the palate the wine is warm and round, with a fresh and persistent finish.

**ALCOHOL CONTENT:** 12,5% vol.

**RECOMMENDED PAIRINGS:** excellent as an aperitif, it goes very well with white meats, fish and fresh cheeses, also recommended for spicy dishes

**SERVING TEMPERATURE:** 10°-12°C.

**BOTTLES SIZE AVAILABLE:** Bottle 0,75 l.