



FATTORIA SAN MICHELE A TORRI

CAMPOTROVO BIANCO Igt Colli della Toscana Centrale

This wine takes its name from a vineyard, that of "Campo Trovo" (Trovato), in which the Chardonnay which represents 50% of the wine is grown. The remaining 50% is comprised of Trebbiano Toscano, a grape which, as its name indicates, is typical of this area, a very attractive grape to look at, very rich in sugar and one which blends well with the bouquet of the Chardonnay.

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

Composition: the grapes used are Chardonnay (50%) and Trebbiano Toscano (50%).

Training Method : In the vineyards we use the technique of Gouyot, with a density of approximately 4.000 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 : In order to maintain the entire aroma of these grapes, we have chosen to avoid placing the must in wooden vats and we use cement vats instead, which are better suited to the production of this type of wine.

Ageing : At first, one notices the floral, fruity aromas which are typical of Chardonnay whilst the Trebbiano grapes give it the alcohol and acidity.

Ready for sale at the end of March, it is a pleasant wine, distinguished by a rich bouquet aroma and a degree of acidity which renders it vivacious and sparkly, rendering it suitable even for the more complex dishes.

Alcohol level : 12,50 % 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 with golden delicious apples and white flowers.

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. 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

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