IL POGGIONE

Bianco di Toscana I.G.T.



It is produced with Vermentino and Chardonnay grapes.
After the harvest, the must stays in contact with the skins for 24 hours and subsequently ferments at 12 °C (54 F).
The blend of the two grapes allows to get the best from both: the freshness and the minerality typical of the Vermentino, with the structure given by the Chardonnay.

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