



Podere Alberese
Azienda Agricola & Agriturismo

APRILANTE

IGT TOSCANA BIANCO

ESSENTIALS

Grape Variety: Trebbiano Toscano 100%
Maceration: no
Fermentation: indigenous yeasts



LABEL

Watercolor by Silvia Faini "Il soffione"

VINEYARDS

The vines of Trebbiano are distributed in the same vineyards where we grow the red varieties for Chianti. A few decades ago, in fact, Chianti was traditionally obtained from the blend of red and white grapes (though in small percentage) which were grown together in the same vineyards.

Age of vines: 45 years old

Altitude: 450 m

Exposure: south

Pruning and training system: cordon spur, 3.5x1 m, 2860 vines/hectare

HARVEST

Hand picking in crates containing 15 kg, at the end of September.

Yield: 3,5 tons/hectare

WINEMAKING

Soft and prolonged pneumatic pressing of the whole grapes. Spontaneous fermentation at controlled temperature (18-20° C) in stainless steel tanks, followed by malolactic fermentation.

Contact with the finest lees for a few months, with batonnage.

TASTING NOTES

The constant protection from any oxidation, allows to preserve the fresh and crisp character of this variety. Bold acidity and mineral character, remarkable persistence on the palate.