



Podere Alberese
Azienda Agricola & Agriturismo

PITTOLO

IGT TOSCANA BIANCO

ESSENTIALS

Grape Variety: Trebbiano 50%, Malvasia Bianca 50%
Maceration: no
Fermentation: indigenous yeasts

VINEYARDS

The vines of Trebbiano and Malvasia 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 perfumed aromas of Malvasia, which are immediately detectable on the nose. The first perception on the palate comes from Malvasia as well, while the mineral, straight character of Trebbiano comes out at the end to balance the roundness of Malvasia.

2017

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LABEL

Watercolor by Silvia Faini "Il soffione"