



## **GELSO BIANCO IGT**

Type: white wine

Grape variety: 80% Trebbiano, 20% Malvasia bianca

**Designation:** IGT Toscana

Area of production: Barberino Val d'Elsa

**Soil composition:** loam and clayey soil, moderately rich in layered rocks of

sedimentary origin.

Vineyard altitude: 280m. sea level

**Training system:** Cordone speronato (spurred cordon)

Vines density: 4000 plants

Harvest period: end of September

Vinification: skins and stems are removed before fermentation, which takes

place in stainless steel vats; ageing is carried out in concrete vats.

Alcoholic content: 12°

**Organoleptic characteristics:** straw-like yellow colour, light scent of white fl owers. Fresh and dry fl avour, with moderate acidity; almond aftertaste.