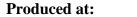




## Indicazione Geografica Tipica Toscana



Arezzo

**Grapes variety:** 

Malvasia 60% e Trebbiano 40%

Alcohol Contenent: Altitude: Ages of the vines: 13% vol 300 Metri over 40 years

Yield per ha:: Training system

3000 litri/ha. Cordon Spur

Harvest: Cordon Spur First Decad of September

Date of release in the market: June of the year after the harvest

**Vinification process:** The grapes are vinified in white, the bunches are softly pressed. The wine obtained, after a few hours, is decanted.. The wine decanted is ready for alcoholic fermentation. The alcoholic fermentation is carried out at 18,C, and takes place for 50 % in oak barrels where the wine stands for a few months.

**Aging:** Auretium stays in contact on the lees for 6 months.

## Main analytical parameters:

- Total acidity 5,70 g/l tartaric acid

- pH 3,35 - Sugars 1,2 g/l



750 ml

**Food pairing:** First fish courses, Mediterranean baked fish and seafood



