Zone of production: Monti in Chianti (SI)
Location: Cantina, Arbia
Altitude and orientation: 260-370m. s.l.m. Sud, S-W
Soil: Clay, and limestone rock
Age of vineyard: 12 years old
Training system: Guyot
Plant density per hectare: 5500
Grape varieties: Trebbiano, Malvasia
Vintage notes: The year 2007, characterized by a winter with mild temperatures and modest precipitations, was characterized by an early bud break. The summer, with variable but not excessive temperatures and a modest rainfall, favored the maturation of the grapes.
Harvest period: 4th September - 5th October
Harvest: Hand-picked.
Vinification: The bunches of Trebbiano and Malvasia are then carefully selected and left to dry in well-ventilated rooms. Fermentation with wild yeast and ageing take place in small oak casks
Ageing: 6 years in cask and oak barriques
No. of bottles produced: 7,500
Alcoholic content (%): 15
Recommended serving temperature: 14-18°C
Combinings: typical Tuscan desserts. Excellent with blue cheeses or liver paté.