



DUCA TOSCANA BIANCO

IGT

AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the region.

GRAPE VARIETIES:

85% Trebbiano Toscano, 15% Malvasia del Chianti.

COLOUR:

Straw-yellow.

CHARACTERISTICS:

Floral, well-balanced flavour with hints of white berries; a round and balanced wine.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to soups and fresh cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 10°-12° C.

WINEMAKING:

In white, at a controlled temperature of 16°-18° C in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Green P.V.C.