



BIANCO DELL'EMPOLESE

DOC

AREA OF ORIGIN:

Tuscany, province of Florence (municipalities of Empoli, Cerreto, Guidi, Fucecchio, Vinci, Capraia and Limite, Montelupo Fiorentino).

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the area around Empoli.

GRAPE VARIETIES:

Minimum 80% Trebbiano Toscano, other white grape varieties authorised in the province of Florence may be added, up to a maximum of 8% for Malvasia del Chianti.

COLOUR:

Straw yellow with greenish reflections.

CHARACTERISTICS:

This wine has a rather intense fragrance and a dry flavour characterised by a slight aftertaste of bitter almond.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to soups, white meat and fresh cheese.

SERVING TEMPERATURE:

Serve at a temperature of 10°-12° C.

WINEMAKING:

In white, at a controlled temperature of 15°-18° C in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Yellow P.V.C.