



MATTUTINO

Casanuova di Ama I.G.T. Toscana Bianco

TECHNICAL SHEET



CHARACTERISTICS: bright and clear colour, dry flavour and intense smell. A fresh wine that enhances its structure and minerality, with notes of white fruit.

SPECIES OF VINE USED: Chianti Malvasia bianca at 40%, Trebbiano at 40% and Chardonnay at 20%.

GRAPE HARVESTING: the white grapes used to produce this wine are picked up at the end of September, before starting the red grape-vintage.

TIMES FOR CONSUMPTION: the bottling is made about 5/6 months after the vintage. The best period to use the product is from 6 months to 2 years.

USE: our white table-wine goes well with appetizers and fish.

IDEAL TEMPERATURE: to be served cold at about 5-8 degrees.

Azienda Agraria Casanuova di Ama

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