



MATTUTINO - White wine "CASANUOVA DI AMA" IGT

TECHNICAL SHEET



MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

CHARACTERISTICS: bright and clear colour, dry flavour and intense smell.

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 5-6 degrees.

Note: a very simple wine. The Chianti is known all over the world for the production of red wines and not certainly for that of white wines; anyway these also are of the best quality.

Azienda Agraria Casanuova di Ama

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