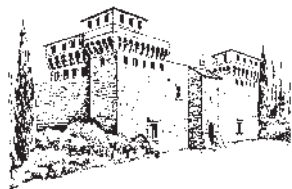


# CONGIURA

Toscana IGT



## CASTELLO DEL TREBBIO



**Name and appellation:** Congiura Toscana IGT.

**Grape variety:** 50% Pinot grigio, 40% Riesling, 10% Manzoni bianco.

**Vineyards extension and bottles produced:** 3 hectares, 12,000 bottles.

**Soil type:** medium texture with a good presence of both limestone and skeleton. Excellent drainage.

**Planted:** 2005.

**Density:** 5500 vines per hectare.

**Training system:** Guyot.

**Yield:** about 60 tons of grapes per hectare.

**Harvest:** manual, in crates, when grapes reach technological maturity.

**Vinification:** once in the winery, grapes are destemmed and put in the pneumatic press. The clarified must is then gathered in steel tanks. 50% of it vinifies in steel tanks kept at controlled temperature, and 50% in tonneaux.

**Aging:** the Pinot Grigio in tonneaux, the Riesling and the Manzoni in steel tanks, in contact with the lees, for 6 months.

**Aging capacity:** 5 to 7 years. Fresh and very pleasant when young, it increases in complexity as it ages.

**Tasting notes:** on the nose, it expresses a good mineral note, hints of apple, plum, and peach, acacia flower, and hawthorn. Fresh, round and persistent on the palate.

**Suggested pairings:** suitable with fresh cheeses, well-seasoned white meats and first courses with shellfish.

**Serving temperature:** 8 °C in summer, 10 °C in winter.



Biointegrale



Biodiversity Friend



Biologico



White



750 ml



13%