



MIRANDOLINO  
IGT TOSCANA  
BIANCO



## TECHNICAL CARD

**Wine Type:** IGT Toscana Bianco

**Grape Type:** Tuscan white grape varieties

**Ground:** Flat terrain

**System of growing:** Guyot

**Wine making:** 14 days in stainless steel at low temperature, with maceration on the skins

**Colour:** Golden yellow with greenish reflections

**Olfactory and gustatory notes:** Fresh nose with hints of papaya, pineapple and white peach, nuances of banana and almond blossom. In the mouth it is pleasant and fresh with notes of citrus and apple; good acidity and persistence, with a final note of almond typical of the vine.

**Service Temperature:** 10°/12° C

**Marketing:** 5 months after the harvest

**Alcoholic degrees:** 13 degrees

