



VERRAZZANO

Donna Clara

Traminer wine, straw-yellow colour with greenish reflexes. Powerful scent, aromatic and fruity, with hints of rose, tea, figs, banana and pineapple, together with light oak and spicy notes. Full taste, aromatic, harmonic, medium-bodied, pleasant bitterish end.

Typology: IGT Tuscan white wine 

Grapes varieties: Aromatic Traminer and Tuscan Trebbiano

Alcohol: 13,00% vol

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: done by hand

Vinification: the whole grapes are softly pressed and after a brief cold maceration on the skins the free-run juice is separated, submitted to natural debourbage and fermented in new French oak barriques of 225 lt.

Fining: maturation for 7 months in French oak barrels of 225 lt. followed by a period of min. 3 months of refining in bottles.

First vintage: 1992

Annual production: 6000 bottles

Sizes: 750 ml

Coupling: fish and shellfish, vegetable dishes, soft and goat cheese.

Serving temperature: 10-12 °C

