



VERRAZZANO

Donna Clara

Traminer wine, straw-yellow colour with greenish reflexes. Powerful scent, aromatic and fruity, with hints of rose, tea, figs, pineapple, and orange blossom. Aromatic and medium-bodied.

Typology: IGT Tuscan white wine



Grapes varieties: Tuscan Trebbiano, Aromatic Traminer and complementary grapes from the estate

Alcohol: 12,50% 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 at low temperature.

Fining: maturation on the lees for about 5 months, followed by a period of minimum 2 months of refining in bottles.

First vintage: 1992

Average annual production: 2.000 bottles

Available sizes: 750 ml

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

Suggested serving temperature: 10-12 °C

