



Cibino TOSCANA BIANCO IGT

VINEYARD: Cibino and Cozzano (old married vines)

SOIL: Clay

GRAPES VARIETY: Trebbiano, canaiolo bianco and malvasia

HARVEST: Different harvest between the end of August and the end of October.

VINIFICATION: The alcoholic fermentation with use of indigenous yeasts
the first harvest in contact with the skins for 2 days. The second for a 5 days
and the last harvest for 20 days

AGEING: 7 months in stainless steel tanks.

12 months refining in bottle before the sale (wine without clarification and filtration)

BOTTLES: 1500 bt. of 0,75 liter