

DIADEMA WHITE I.G.T. TOSCANA

VINTAGE 2007

lt 0,75

LOCATION AND PRODUCTION

ALTITUDE	300 m above sea level.
EXPOSITION	south and south east
LANDSCAPE	hilly
VARIETIES	Chardonnay, Viognier, Sauvignon blanc
SOIL TYPE	clay with loam, stony
HARVEST	mainly within the first 10 days of September
VINIFICATION	in stainless steel tanks, temperature controlled
AGEING AND REFINING	in stainless steel tanks with some skin contact
REFINING	in the bottle for minimum 6 months
ALCOHOL CONTENT	13 %
SERVICE TEMPERATURE	serve at 14°- 15° C
DISHES	with all starters, white meats, fish and crustaceans
ORGANOLEPTIC CHARACTERISTICS	
Colour:	straw yellow colour with golden and greenish reflexes
Nose:	elegant, wide and complex with scents of yellow flowers but also fruity and spicy tones of herbs and citrus flavours
Taste:	intense and harmonious with good structure, balanced with fresh acidity. It has a fruity and aromatic dimension and a long and persisting finish

