



Tuscan Igt White wine “Villa Guardatoia” - technical details

This wine is made from the grapes of Trebbiano Toscano (70%), Malvasia del Chianti (25%) and Vermentino (5%) vines.

We employ the Tuscan Guyot method of cultivation together with procedures for integrated pest management.

Fermentation takes place inside stainless steel vats and after 7 - 8 months the wine is ready for bottling (in Bordeaux-type bottles) and for sale.

The wine has a slightly amber colour, is delicately fragrant and has a restrained acidity. It should be chilled for drinking and is suitable as a traditional white wine for accompanying pleasant everyday light meals.