



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



TECHNICAL CHART PIGNE GIALLE

TYPE OF WINE

IGT COSTA TOSCANA WHITE

AREA OF PRODUCTION

Lucca - Loc. Maolina

GRAPE BLENDS

Trebbiano toscano, Vermentino, Grechetto, other typical grapes and a 10% of Moscato Bianco and Malvasia toscana

VINEYARD SIZE

1,00 hectares

EXPOSURE AND ALTITUDE

East - West 120 mt a.m.s.l

SOIL TYPE

Medium density with a tendency for clay and gravel

FARMING METHOD

Sirch and Simonit

VINES PER ACRE

4.000 ceppi per ha

GRAPE YIELD PER HECTARE

50 q.li

CULTIVATION METHOD

Organic

TIME OF HARVEST

10/20 September

VINIFICATION OF GRAPES

Spontaneous fermentation in stainless steel at controlled temperatures

AGEING

In stainless steel on fine lees with bâtonnage for about 4/5 months and bottling the following spring

APPROX NUMBER OF BOTTLES PRODUCED

1.500

WINE CHARACTERISTICS

Color: straw yellow with green reflexes

Aroma: delicate, fruity, a characteristic of this wine

Taste: full bodied, soft, fresh and balanced

GASTRONOMIC PAIRING

As an aperitif, with starters, first courses and fish