



## COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca

### TECHNICAL CHART PIGNE GIALLE - WHITE WINE

#### TYPE OF WINE

IGT COSTA TOSCANA

#### AREA OF PRODUCTION

Lucca - Loc. Maolina

#### GRAPE BLENDS

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

#### 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

Guyot

#### 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