

FATTORIA DI BACCHERETO



SASSOCARLO TERRE A MANO BIANCO TOSCANO

LOCATION: The Bacchereto estate in the township of Carmignano

ALTITUDE: 250 meters (825 feet) above sea level

SOIL: Marl, limestone, shale and sandstone - 250 mt s.l.m.

PORTION OF VINEYARD: 1.5 ha out of 8 ha vineyard

PLANT DENSITY: 2,778 plants/ha

AVERAGE AGE OF VINES: 35 years

AVERAGE PRODUCTION: 33 quintals/ha

HARVEST: 100% manual; first part of October, overripe grapes

BOTTLES PRODUCED: 3,500

VARIETAL BLEND: Trebbiano 80%, Malvasia 20%

ALCOHOL CONTENT: 14.0%

TOTAL SULFUR: 52.0 mg/l

VINIFICATION & MATURATION: Destalking, light maceration at controlled temperature. Alcoholic fermentation is done with natural yeasts in cement vats, with malolactic done in 350L Allier oak barrels. Refining on the lees for 12-18 months

CHARACTERISTICS: The nose is intense and fruity, with a slight woodiness. On the palate, this wine has great structure, is powerful, velvety, thick, fat, and fine with great length. Easy to drink despite its great power.

FOOD PAIRINGS: Pastas and secondi dishes

