

PETIT MANSENG

TOSCANA BIANCO

Indicazione Geografica Tipica

TERENZI
VITICOLTORI IN SCANSANO



Grape variety:	Petit Manseng
Soil:	Rich in limestone, which gives finesse to this sweet wine
Vine training system:	Guyot
Vine density	5,000 vines per hectare
Grape yield:	5 tonnes/ha
Harvest:	Hand harvest
Fading:	On racks for a month
Pressing:	Gentle pressing of the whole grape
Fermentation:	In stainless steel tanks at a controlled temperature
Temperature:	18°C
Maturation:	18 months in French oak barriques
Bottle ageing:	12 months
Colour:	Deep straw yellow with amber and gold reflections
Fragrance:	Mango, dried apricots with hints of honey complex and stratified
Taste:	The body is enveloping, balanced and full
Pairing:	Great with cheeses and delicate pastries
Initial serving temperature:	9°-10°C

