



BIANCO DELL'OCA

IGT toscana

Bianco dell'Oca is produced with hand-picked grapes from specialized vineyards. The blend is made of Chardonnay and Vermentino with a small amount of Traminer. The harvest takes place from the end of August until the middle of September. The Chardonnay is aged in the barrel *sur lies* for 8 months with continual rotation. The Vermentino and the Traminer are fermented and refined in steel tanks for 6 months. The wine is then bottled and further refined for 3-4 months before its commercial release. We produce about 3000 bottles of this wine annually.

Characteristics: Bianco dell'Oca is a straw-colored wine with lovely golden hues and an intense floral bouquet with notes of exotic fruit and a hint of balsamic and almond. It has a velvety, full mouth feel, consistent with its long-lasting, persistent palate.

Pairs well with: The wine is excellent with fish (especially shellfish), white meat, grilled vegetables, and medium-aged cheeses.

