



MARCHESI DELLA ROCCA

NEBBIAIE

Toscana Traminer Indicazione Geografica Tipica

ORGANOLEPTIC CHARACTERISTICS

Colors: Straw yellow color with golden reflections. **Smell:** Delicately aromatic, fruity, with floral nuances and notes of white flowers, jasmine and rose petals. **Taste:** Lively, sapid flavor, with the presence of mineral salts, fresh where it shows softness, balance, harmony and a good body.

FOOD PAIRING

Recommended food pairings: Dessert wine, fish-based appetizers, molluscs and crustaceans, seafood salads, as well as strong flavors with cabbage, onions and livers. To be served at a serving temperature not lower than 11/12 ° C.

GRAPE VARIETIES

100% Traminer

VINEYARD ALTITUDE

100 – 150 mt. s.l.m

SIXTH PLANTING VINEYARDS

1,95 X 0,80

SOIL

Medium mixture with tufaceous, clayey and partly stony rhino layers.

TRAINING SYSTEM

Guyot / Spurred cordon

PLANT DENSITY

6.000 plants / ha

QUANTITY OF GRAPES PER HECTARE

6.000 ha

HARVEST PERIOD

Early August / September

MICROCLIMATE

The climatic conditions of the Tuscan Maremma have always allowed an excellent cultivation of this grape variety which requires a warm, sunny and breezy warm temperate climate, with soil that is generally dry and close to the sea

VINIFICATION

Vinification strictly in white from grapes harvested by hand, with maceration of the crushed for 12 hours at a temperature of 3 ° C, to favor the maximum extraction of aromatic compounds. Pure fermentation at controlled temperature in small capacity stainless steel tanks at a temperature of 17/18 ° C. After fermentation the wine is racked several times

REFINING AND MATURATION

Refinement in the bottle for 3 months

AGING POTENTIAL

3 YEARS

