



## IL PICCHIO Bianco di Toscana IGT



**CLASSIFICATION:** Bianco di Toscana IGT

**PRODUCTION AREA:** Terricciola

**VINEYARD:** new vineyard planted in 2004

**PLANTING SIXTH:** cm 80 x 230 cm

**PLANT DENSITY:** 5434 vines per hectare

**YIELD PER VINE:** Kg 1-1,5 of grapes

**FORM OF CULTIVATION:** Gujot

**GRAPES VARIETIES:** Trebbiano Toscano,  
Malvasia e Colombana

**HARVEST:** the grapes are harvested by hand and placed in small boxes where they arrive to the cellar to be immediately de-stemmed. Malvasia is harvested in early September, the Trebbiano at the end of September.

**VINIFICATION METHOD:** soft pressing, cold static sedimentation of the must.

Fermentation is carried out with selected yeasts in steel vats at controlled temperature.

**ALCOHOL CONTENT:** 12-13%

**QUANTITY PRODUCED:** 3000 bottles of 0,75l

SOCIETA' AGRICOLA CASTELVECCHIO SRL

Sede Leg: Via del Monte, 34 - 56030 Terricciola (PI)

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