



EMILIO PRIMO BIANCO

IGT TOSCANA BIANCO

This is our first White Wine, its name after Maurizio's grandfather who in 1954 bought the land from the Marquis Mario Incisa della Rocchetta.

Emilio Primo Bianco is made from our native Vermentino grape.

New and cutting-hedge technology of the new built cellar, in synergy with tradition, carry on the vinification process thus obtaining a fresh wine, loyal to the land of its production and expressing the sea vicinity clearly in its temper.

First year of production: 2004

Variety: Vermentino

Training system: single spurred cordon

Vinification: in steel vats

Aging: in steelAlcohol: 13% vol

Serving temperature: 7-8 ° C

Annual production: 30,000 bottles

❖ Bottle formats: 350 ml - 750 ml

VINIFICATION AND REFINEMENT:

Harvest of the grapes at dawn and cold temperature vinification process are the most important and meticulous steps of production. Grape selection in the cellar, cold pressing between 4 $^{\circ}$ and 6 $^{\circ}$ C to preserve the aromas.

Alcoholic fermentation takes place in steel vats at 18 ° C, then the wine is cold stabilized in stainless-steel tanks remaining at a temperature set below 0 °C, then bottled in January.

TASTING NOTES:

Colour: crystalline intense straw yellow colour, very transparent, has a nice smoothness in the glass.

Aromas: intense to the nose, an immediately pleasing bouquet of white flowers such as acacia flowers, lemon flowers and elderflower. Notes of hazelnut and sweet almond can be felt in the finish. White fruits in evidence like white peach, followed by a discreet mineral note in the nose, persistent lime citrus scent.

Taste: soft in the mouth, it shows its excellent freshness and flavours, thus inciting a new sip.

Ideal pairing: this wine is ideal for aperitifs, fish crudites, fish-based recepes first courses

Perfect match: baked sea bream

TERRE DEL MARCHESATO