

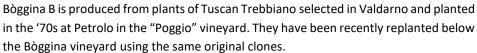






(Bianco)





**Trebbiano of Valdarno** was known since XIV century for its quality, it was sent to the popes in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

**Denomination:** IGT TOSCANA TREBBIANO - Estate produced and bottled

**Certification:** Organic wine

Grapes: 100% Trebbiano

First Vintage: 2014

**Harvest:** 2<sup>nd</sup> half of September

Vinification: Manual harvest in crates. Grapes selection with sorting table.

Natural vinification with native yeasts in tonneaux.

Aging: "Sur lies" for over 15 months in specially selected French oak

tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until

bottling.

**Parameters:** Alc: 12.00 %vol; Tot Acid: 5.93 g/l; pH: 3.40

