

# FONTE DELLE DONNE

## IGT TOSCANA

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- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany
  - Pisa Hills
- **SOIL:** Mainly sand rich of marine shells
- **VINES:**
  - 50%Colombana - 50% Vermentino
- **VINEYARD:** Yield per hectare 70 Q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** Mid of September
- **WINE MAKING:** the grapes, harvested in the cooler hours of the day, are soft pressed, and the must is placed in stainless steel tanks. The tanks are cooled with iced CO<sub>2</sub>, as the must fills the tanks, the CO<sub>2</sub> cools the juice to low temperatures and the gas forms a barrier which separates the must from the oxygen. The temperature of the tanks are then maintained with a system that slowly adds several degrees per day to maximize the fermentation process during the next 30 days.
- **BOTTLES PRODUCED:** 30.000
- **ORGANOLECTIC DESCRIPTION:** Light pale golden with fruity aromas of golden apple and tropical fruit. Smooth and fresh taste with a good aromatic persistence
- **SERVING TEMPERATURE:** 12-13°C.
- **BEST ACCOMPANYING FOOD:** White meats and fish.

FATTORIA  
FIBBIANO