



# CALVO

## BIANCO TOSCANO

I.G.T.



The Cantina Sociale Colli Fiorentini has its production center in the valley by the river Virginio in the Municipality of Montespertoli where for centuries man and his attachment to the land of the vineyards and olive groves has made the backbone for the economy of this farming. The co-operative established in 1972, today after 40 years, more than 850 companies, mainly located in the areas of production of Chianti DOCG, Chianti Classico, Tuscany IGT and Tuscany IGP oil, give their crops to our production sites.

### TECHNICAL INFORMATION

AREA OF ORIGIN	In the hills near San Casciano, Tavarnelle, Montespertoli, Castelfiorentino, Montaione, Gambassi Terme - Tuscany - Italy
SOIL TYPE	Pliocene Clays
VARIETAL	Trebbiano toscano, Malvasia bianca
TRAINING SYSTEM	Guyot, Archetto toscano
AVERAGE VINE AGE	10-20 years
WINE MAKING	Off skins
PRIMARY FERMENTATION	Fermented in stainless steel to retain its freshness.
MATURING AND AGING	At Least 4 months in stainless steel
FINING	Minimum 1 month in bottle

### ANALYTICAL CHARACTERISTICS

ALCOHOL	11.5% Vol.
SUGAR RESIDUE	2.00 g/l
TOTAL ACIDITY	5,70 g/l

### ANALYTICAL CHARACTERISTICS

COLOR	straw yellow with greenish reflections
BOUQUET	Sweet, fresh and fruity
TASTE	Fresh, crisp and fruity, typical of white wine from this region.
SERVING TEMPERATURE	8-10° C
SERVING SUGGESTIONS	It goes well with appetizers and light dishes or a great cocktail wine.

BOTTLE SIZE: **750 ML, 1.5 L**

CLOSURE: **SCREW CAP**

