



Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

Organic White Wine I.G.T. "Erta al Mandorlo"

Type	Organic White Wine
Denomination	IGT Bianco di Toscana
Production area	Tuscany, Florentine hills (Fiesole)
Alcohol level	13 %
Variety	60% Trebbiano toscano, 40% Verdicchio
Soil type	Lean soil, Galestro, limestone
Training System	Low-spurred cordon, Organic farming
Harvest time	Early September
	Harvest and selection of grapes are carried out with attentive care using crates with ventilation openings. Crates are taken from the vineyard to the cellar paying attention not to damage grapes to avoid oxidation or undesired fermentation processes.
Winemaking	No destemming and crushing. Soft pressing immediately after harvest to maintain the freshness of primary flavours. Fermentation in Stainless-steel vats at controlled temperature.
Ageing	Stainless-steel vat, bottle
Colour	Intense straw yellow with golden reflexes
Aroma	Mineral and citrus; nuances of grapefruit Light spicy sensations.
Taste	Dry, sapid, harmonious; exceptionally persistent with a finish that leaves pleasant notes of bitter grapefruit in the mouth. A unique wine, intense, with flavours that will continue to evolve in the glass offering ever new sensations.
Pairing	Raw and grilled fish Fish based dishes that require a wine of a medium-high consistency.
Serving	12-14° C in medium width glasses
Best consumption	Within 4 years from harvest



Honours and Awards

Harvest 2006	Selected by Luca Maroni on his Guide "Annuario dei Migliori Vini Italiani" – 2009 Vino Top between the "White wines until 12.00 euros worth buying" - "Il Mio Vino" - 2008
Harvest 2007	Vino Top between the "White wines until 12.00 euros worth buying" - "Il Mio Vino" – 2010
Harvest 2008	Honorable Mention ("Diploma di Gran Menzione")- 4th Selection of Wines of Tuscany Enoteca Italiana di Siena – 2010
Harvest 2013	1 bicchiere " - Guide " Vini d'Italia 2015" Gambero Rosso Scored 15/20 by "Vinum-Spezial Publikation 2015-Top of Toscana"