



DOPPIOSENSO TOSCANA BIANCO IGT

Doppio Senso is an IGT Toscana Bianco made of different grape varieties (Sauvignon Blanc, Viognier, Riesling, Incrocio Manzoni, Moscato) with the goal of obtaining a floral and intensely aromatic white wine.

It shows a light yellow colour, a bright acidity and a complex aromatic spectrum such as white peach, gooseberry e lime.

Perfect as aperitif or paired with fish dishes.

WINE NAME: **DOPPIOSENDO.**

FIRST YEAR OF PRODUCTION: **2019.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS.**

RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.

VINEYARD DISPLAY: **WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL.**

TRAINING SYSTEM: **GUYOT.**

YEAR OF PLANTING: **2016.**

PLANT DENSITY: **4800 PLANTS/HA.**

GRAPES: **SAUVIGNON BLANC, VIOGNIER, RIESLING, INCROCIO
MANZONI, MOSCATO.**

VINIFICATION TECHNIQUE: manual harvest with careful selection of the grapes in the vineyard, direct pressing of the grapes in a pneumatic press, fermentation of the different grape varieties already assembled, conducted with a controlled temperature of maximum 15°C.

AGING TECHNIQUE: after malolactic fermentation, aging in steel for about 8 months.

MAIN ANALYTICAL DATA: Alcohol: 12.5% vol - Acidity: 6.2 g/l.



BORGO MACERETO
DECORANDO