

FATTORIA VIGNAVECCHIA

TITANUM

Odoardo Beccari, esploratore, zoologo botanico ed etnologo fiorentino, dopo il suo lungo peregrinare nelle foreste del Borneo, dopo aver preso parte all'acquisto della Baia di Assab, visitò il paese del Cheren, percorse le zone montuose dell'isola di Celebes, esplorò la Nuova Guinea, le Molucche



VIGNAVECCHIA

1876

TITANUM IGT BIANCO DI TOSCANA

Vine Varietal: 100% Chardonnay

TASTING NOTES

COLOUR: Straw coloured with light green hints
FRAGRANCE: Typical of citrus and white flowers with spicy, oaky hints
TASTE: Smooth, silky and well balanced with interesting mineral notes

ALTITUDE OF VINEYARDS 500 metres above sea level
VINEYARDS 0,7 hectares
EXPOSURE South by southwest
DENSITY OF PLANTATION 5.000 vine stocks per hectare
FORM OF CULTIVATION Guyot
PRODUCTION PER HECTARE 40 quintals
HARVEST TIME First week of September
GRAPE HARVEST By hand
PRESSING Soft
FERMENTATION TANKS 100% Barrique
FERMENTATION TEMPERATURE 18-20°C
FERMENTATION TIME 15/20 days
MACERATION TIME ON THE SKINS
8 hours in pre-fermentative phase
MALOLACTIC FERMENTATION Not carried out
MATURATION TANK Barrique
MATURATION TIME 6 months
BOTTLE AGEING 2 months
BOTTLES PRODUCED 1.800
ALCOHOL 13,00% vol.
DRY CONTENT 22,00 g/l
TOTAL ACIDITY 6,5 g/l