



Cantina Gentili

Fleurs

IGT Toscana White 2024

Alcohol
content:

12,50%

Grape variety:

Trebbiano Toscano 50%

Malvasia Bianca Lunga 30%

Grechetto 15%

Other grapes 5%



Winemaking process:

As soon as they arrive in the cellar, the hand-picked grapes are subjected to a cryomaceration process at a temperature of 5 ° C to obtain a greater aromatic and structural extraction. They are then subjected to a soft pressing. The resulting flower must is cold static decanted for at least 24 hours. It is subjected to slow fermentation in stainless steel tanks at a strictly controlled temperature (12/14 ° C) for about 15-20 days. Maturation continues in steel tanks where there is also a long series of batonnage processes in order to obtain a balanced and delicately perfumed wine.

Organoleptic properties:

Wine of joviality. Soft straw yellow colour with greenish reflections, fragrant bouquet opening with floral notes of acacia and hawthorn, followed by aromatic herbs and citrus notes of grapefruit. On the palate it is already well balanced, thanks to freshness well mitigated by a calibrated alcohol content.



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