Casanova di Neri

IBBIANCO Toscana IGT



VINTAGE
2024
APPELLATION
Toscana IGT
GRAPE VARIETY
90% Vermentino, 10% Grechetto
HARVEST
Manual, September
ALCOHOL/VOL
12%

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector. Spontaneous fermentations without the use of added yeasts in steel fermenters at a controlled temperature for 12 days.
SERVICE TEMPERATURE (°C)
8-10°
BOTTLING LOT.
525

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