



TREQUANDA



## ***GHIRLANDAIA TUSCANY IGT***

*Type: White wine*

*Production Area: Trequanda (Siena)*

*Varietal Composition: Sauvignon Blanc*

*Training Method: Spurred cordon*

*Soil Composition: Sedimentary and Alluvial  
Soil (Silt, Sand and Sandstone)*

*Vineyards Elevation: 450 m.a.s.l. /1476 feet*

*Density: 3300/5000 vine per hectare*

*Harvest Period: Mid of September*

*Alcoholic Fermentation: In stainless steel  
tanks*

*Tasting Notes: Straw yellow colour. Intense  
smell, with notes of gooseberry, elder and  
exotic fruits. Sapid and fresh to the palate.*

*Analytical Data:  
Alcohol Content 13% vol.*



**TERREdelFONDO**

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