



FORNACELLE
BOLGHERI - TOSCANA

Zizzolo Bianco - Bolgheri - DOC 2015

Varietal: 85% Vermentino, 15% Sauvignon Blanc

Vineyard: At the foot of the hills of Castagneto Carducci, along the Bolgheri Wine Road. Zizzolo is the name of the vineyard. Guarda Boschi is the name of the vineyard. Guarda Boschi, and Vigna allo Zizzolo as well, were small parcels in the Bolgheri region, former vineyards of the Counts Della Gherardesca, who owned the largest part of Tuscan Coast till the end of the XIX Century. We replanted the vineyard according to the high quality philosophy in 1998.

Terroir: medium hard clayey soil with gravelly structure

Age/Plant Density: 10 years old vines, 5,000 plants per Ha

Yield per Hectare: 6 ton max per Ha

Production: Around 9.000 kg of grapes per hectare with a yield of 70 % of wine

Alcohol Content: 13% Vol.

Vinification: Pure vinification (every single type of grape) with following blending. Fermentation in stainless steel tanks at a controlled temperature of 16-18°C. Length of fermentation: 20 days.

Bottle Aging: 2 months in bottle, with production of about 700 cases per year

Tasting Notes: Straw yellowt. On the nose, flowery and herbaceous aromas, with white fruit notes. On the palate, fresh and fruity, with a pleasant final. Pairs well with fish and delicate cheese; first courses with vegetables. It is also very pleasant as aperitif.

Suggested serving temperature: 10-12°C. (50-54°F)



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