



FATTORIA DEL TESO

MONTECARLO WHITE D.O.C.









THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique “terroir” of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:

-  **REGION**
Montecarlo, hillside village in the province of Lucca.
-  **GRAPES**
Vermentino, Trebbiano, with small additions of Sauvignon Blanc, Pinot Bianco e Verdea.
-  **VINIFICATION**
the must obtained through soft pressing is cold settled and then fermented at a controlled temperature of 17°C.
-  **AGEING**
6 months in glazed cement and stainless steel tanks.
-  **MATURING**
2 months in bottle.
-  **LIFESPAN**

ORGANOLEPTIC CHARACTERISTICS:

-  **COLOUR**
light straw-yellow.
-  **BOUQUET**
fragrant and fruity with hints of spring flowers and tropical fruit
-  **FLAVOUR**
round with snappy and minerally back palate.
-  **SERVING TEMPERATURE**
8 - 12°C.
-  **FOOD PAIRINGS**
ideal accompaniment to white meat and fish of all types.
-  **BOTTLES**
750 ml Borgognotta, 375 ml Bordolese
3,000 ml Bordolese and 5,000 ml Bordolese.

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