



COOPERATIVA  
FATTORIA  
LOPPIANO  
4.0

COOPERATIVA  
FATTORIA  
LOPPIANO  
4.0

# VILLA ELETTO

BIANCO TOSCANO 13%  
IGT

Historical and residential villa located within the citadel of Loppiano.

White wine, made from a blend of chardonnay and other white grapes grown in the Chianti hills, in a soil rich in minerals. The grapes are vinified according to the criteria of organic farming.

Manual harvesting in boxes and subsequent soft pressing, fermentation takes place in stainless steel at a controlled temperature. The wine has an intense straw colour.

Fruity aroma with notes of citrus and tropical fruit, on which pleasant hints of white flowers.

On the palate it is fresh, with good sapidity and minerality, full and well-balanced, with an elegant finish. It is recommended to be served at a temperature of 10-12° C, accompanying light dishes such as white meat, fish, vegetable starters.



Organic Wine

Prodotto da uve proprie e imbottigliato  
da IT101714 Fattoria Loppiano 4.0  
Loc. Tracolle2 Loppiano 50063  
Figline e Incisa Valdarno - Firenze Italia

