



TENUTA
COLLE ALBERTI
DAL 1819

MERIDIANA

IGT

DESCRIPTION

Visually it has a veiled amber colour, with evident golden reflections on one side and orange on the other. Here the wine shows its best qualities, expressing a range of aromas from green tea to orange peel, from yellow plum jam to turmeric, from medlar to mead. In the mouth the wine enters firmly, full, dry, with no alcoholic excess. It closes surprisingly clear, presenting in a retro olfactory way all the sensations already anticipated on the nose, with a pleasant bitter note that prolongs its persistence.

GRAPES

Trebbiano 100%

SOIL TYPE

Alluvial sandy/clayey sediments

WINE PRODUCTION PROCESS

After drying the best grapes are selected. Once the desired alcohol content is reached, the grapes remain on the skins for about 20 days in Impruneta terracotta amphorae, with daily punching down. The wine obtained is then separated from the skins and aged in amphora for 12-18 months and in the bottle for about 6 months.

SERVING TEMPERATURES

Between 10°C and 12°C

PAIRING

It is suitable to accompany blue and aged cheeses, but also for aperitifs.

