



Terre di Tufi

Pleasantly intense aroma, with good persistence. Enjoyable, complex and balanced taste. The fruited notes are harmoniously balanced by the slightly toasted ones, typical of wood. Overall, the wine has a distinct acidity and a full flavor that make it remarkably enjoyable.



Appellation:	Toscana Bianco IGT
Grapes:	Vernaccia di San Gimignano, Trebbiano Toscano and other varieties
Average age of vines:	15 years
Harvest:	Mid September and early October
Vinification:	Grape skin maceration in press for one night, soft pressing the day after the harvest, cold settling of the must, alcoholic fermentation at a controlled temperature of 16°C in stainless steel.
Ageing:	4-5 months, partly in stainless steel and partly in 5 hl tonneau and second-third use barrique of 2.25 hl. After this period of ageing, the blend is created and the wine ages in stainless steel vats at controlled temperature for at least 6 months
Bottling:	February
Ageing in bottle:	4 months



Reviews

VINTAGE 2021

Wine Enthusiast – 90

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The nose is full of citrus and fruit, almost like a lemonade stand set up beneath trees in full bloom on a summer day. On the palate, the citrus notes continue to headline, but also welcome in a pleasing saltiness.