



FARFARO

IGT TOSCANA WHITE WINE

This wine is named after a native wild plant that is located on the banks of the small stream that flows next to the farm. From the stories of the elders of the place it seems that the farfaro was used for therapeutic purposes, thanks to the yellow flowers whose nuances can be found inside this wine.

DENOMINATION: Tuscan IGT white wine

PRODUCTION AREA: Castellina In Chianti

GRAPES: Trebbiano Toscano 80% Malvasia del Chianti 20%

CULTIVATION: Guyot

SOIL: medium dough, clay

ALTITUDE: 250 meters above sea level.

YEAR OF VINEYARD PLANTING: 2000

COLOR: straw yellow

PERFUME: The nose has delicious scents of yellow peach, broom and acacia flowers. You perceive notes of gooseberry and finally a citrus note.

FERMENTATION AND VINIFICATION: steel

FERMENTATION: 10-15 days

AGEING: 6 months in steel

AGING IN BOTTLE: at least 4 months

TASTE: On the palate it enters round and reveals balanced, young and drinking. There is a characteristic herbaceous note. Pleasant almond finish.

PAIRING: Classic with fish and crustaceans, interesting with white meat, also perfect in combination with typical Tuscan salame, which can clean the fat and harmonize the aromas. Excellent also combined with fresh or medium aged cheeses



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