

Bianco alla Marta

The wine

Our white wine “à la Marta” comes from a happy idea of our daughter Marta, who suggested that the small quantities of Trebbiano Toscano found in our oldest vineyard could have been fermented on the skins. The maceration does not exceed 10 days, but is sufficient to enrich this white wine with colour, body and tannins.

Technical specifications

Bianco Toscana i.g.t.

Grape variety: Trebbiano Toscano

Vineyard: Sicellino

Soil: clay and limestone with abundant pebbly skeleton

Altitude and exposure: 430 mt. a.s.l.; North East

Average density: 3.000 plants per hectare

Training method: Tuscan Arched-Cane

Vinification: spontaneous fermentation by means of indigenous yeasts, 10-day maceration on skins in stainless steel vats, during which the cap usually undergoes no more than gentle punch-downs

Ageing: Aged and matured in barriques and French oak steam-bent tonneaux for about a year

Production: 1.500 bottles



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