

P E R E L L I

LE LUCI



DESCRIPTION

Wine: White Toscana

Appellation: IGT

Year: 2022

Grape Varieties: Trebbiano malvasia

Altitude: 350 metri s.l.m.

Features soil: mainly rocky terrain with galestri, sandstones and alberese

Average age of the vineyards: 40 years

Training system: spurred cordon

Maturation: 10 months in stainless steel tanks

Aging: 3 months in bottle

Alcool: 12,5%

VINIFICATION

Soft pressing, fermentation in stainless steel tanks at controlled temperature

TASTING

View: straw yellow

Hints: hints of yellow fruit such as apricot, hints of pear with fresh and fragrant notes

Tasting notes: the taste is intense, with good balance and pleasantly almondy in closing

Serving temperature: 10 - 12 °C

Pairings: vegetarian dishes, fish first courses, shellfish, excellent as an aperitif



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