

PODERNUOVO

NicoLeo 2018

White Wine
Tuscany

GRAPES Grechetto and Chardonnay

TRAINING SYSTEM Guyot

SOIL Clayey with limestone stripes

HARVEST First half of September

VINIFICATION

Alcoholic fermentation at controlled temperature in stainless steel basins; in barrique with batonage. Ageing for 9 months in inox vats and barriques and 5 months in bottle.

TASTING

NicoLeo has a light straw yellow color with greenish reflections. The nose gives fresh aromas of green apple, peach, almond, and white flowers. The palate is fresh and mineral.

