



PODERNUOVO
A PALAZZONE
DI GIOVANNI BULGARI

NicoLeo

White Wine
Tuscany

Grapes: Grechetto & Chardonnay

Training System: Guyot

Soil: Clay with limestone stripes

Harvest: First half of September

Vinification:

Alcoholic Fermentation at controlled temperature in stainless steel basins in barrique with batonage. Aged for 9 months in vats.

Character: Nicoleo has a light straw yellow color with greenish reflections. The nose gives fresh aromas of green apple, peach, almond and white flowers. On the palate it is very fresh and mineral

