



# COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



## SCHEDA TECNICA VINO

# CAMPO DELLA PALMA 2023 - WHITE WINE

### TYPE OF WINE

IGT COSTA TOSCANA

### AREA OF PRODUCTION

Lucca - Loc. Maolina

### GRAPE BLENDS

Buriano bianco

### VINEYARD SIZE

0,5 hectares

### EXPOSURE AND ALTITUDE

East - West 120 mt a.m.s.l

### SOIL TYPE

Medium density with a tendency for clay and gravel

### FARMING METHOD

Sapling / Sirch and Simonit

### VINES PER ACRE

4.000 ceppi per ha

### GRAPE YIELD PER HECTARE

50 q.li

### CULTIVATION METHOD

Organic

### TIME OF HARVEST

Beginning of September

### VINIFICATION OF GRAPES

Spontaneous fermentation in stainless steel at controlled temperatures

### AGEING

In stainless steel on fine lees with bâtonnage for about 3 months and then 12 months in amphora

### APPROX NUMBER OF BOTTLES PRODUCED

1.000

### WINE CHARACTERISTICS

**Color:** very pale straw yellow

**Aroma:** delicate, citrus notes on the nose of mandarin and pink grapefruit but also minerality

**Taste:** savory on the palate and with stone but also citrus notes, it is long and persistent in the mouth

### GASTRONOMIK PAIRING

Excellent with first and second courses of fish and white pasta