



**“MALENCHINI DAILY QUALITY”**

**IGT WHITE TUSCANY**



**Vinification:**

The Malenchini white wine is a blend of 50% Chardonnay and 50% Trebbiano Toscano grapes. The vinification takes place in tanks at controlled temperature. The fermentation is made very slowly and for long time using selectionated yeast.

***ORGANOLECTIC ANALISYS***

**Colour:**

Straw yellow with green tinges.

**Flavour:**

Intense perfumes, fresh and bright. Very evident the fruity and flowers aromas. Very good persistence and pleasant.

**Taste:**

Very good impact in the mouth. Very pleasant, harmonic and balanced. Freshness, brightness and good sapidity. An evident light acidity helps the wine to be drink easily. Good concentration and persistence.

**Note:**

The estate joins the european program (mis. 6) of reduction of fertilizers and pesticides.