

# CONGIURA

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## APPELLATION AND NAME OF THE WINE

IGT Toscana, Congiura

## GRAPE VARIETALS

Riesling 50%, Pinot Grigio 35%, Manzoni Bianco 15%

## TYPE OF SOIL

Medium loam with rocks and limestone matrix, good drainage.

## YEAR OF PLANTING

2005

## DENSITY

5500 stocks per hectare.

## PRUNING SYSTEM

Guyot

## PRODUCTION

Almost 7 tons per hectare.

## HARVEST

By hand, in the last decade of September.

## VINIFICATION

Pressing: After de-stemming Riesling grapes are placed into the press and submitted to crio maceration for some hours. After this, the clarified must is moved into 50 HL stainless steel tanks. Pinot Gris and Manzoni Bianco grapes are placed for fermentation into french oak Tonneaux.

## AGING AND REFINING

30% of the grapes in stainless steel tanks for 6 months.  
70% in Tonneaux for 6 months. 3 more months in bottle.

## AGING POTENTIAL

5-7 years: fresh and very pleasant when it's young, it gains a great complexity with aging.

## TASTING NOTES

The nose reveals minerality with notes of apple, plum and peach: Acacia flowers and hawthorn.  
The mouth it is fresh, round and persistent.

## RECOMMENDED PAIRINGS

Perfect to pair with fish soup or roasted fish. It's also very pleasant with fresh cheeses and liver pate, or by itself as an aperitif.

## SERVING TEMPERATURE

8°C - 10°C

