

Fattoria Le Masse

Camporella IGT Bianco



Production Area: Barberino Val d'Elsa (Barberino Tavarnelle)

Fermentation: with indigenous yeasts in jar of 8 hl of capacity in absence of controlled temperature. Manual punching during the entire alcoholic fermentation. Maceration on skins for 5 months.

Aging: 1 month on the lees and at least 3 months in the bottle

Bottle production: 980 bottles

Grape varieties : 100% Trebbiano

Altitude : 370m ASL

Vineyard age : Planted in 1961 and 1986

Soil : Medium texture, mainly sand and clay.

Alcohol : 12.5%

Tasting notes :

Dry and aromatic. Floral with fine scents of hawthorn, delicate fruits, apricot and peach.
Savory and dry.



Organic

