

## Fattoria Le Masse

### *Forasacco IGT Bianco*

Region: Chianti Classico, Tuscany  
Farming: Organic/Biodynamic  
Vinification: Fruit is hand-harvested and spontaneously fermented in stainless steel  
Aging: 5 months (approx.) in stainless steel (batonnage implemented)  
Production: 2,600 bottles/year

**Grape varieties** 70% Chardonnay, 30% Pinot Grigio

**Soil** Sandy clay



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Fattoria Le Masse

### *Forasacco IGT Bianco*

Region: Chianti Classico, Tuscany  
Farming: Organic/Biodynamic  
Vinification: Fruit is hand-harvested and spontaneously fermented in stainless steel  
Aging: 5 months (approx.) in stainless steel (batonnage implemented)  
Production: 2,600 bottles/year

**Grape varieties** 70% Chardonnay, 30% Pinot Grigio

**Soil** Sandy clay



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Fattoria Le Masse

### *Forasacco IGT Bianco*

Region: Chianti Classico, Tuscany  
Farming: Organic/Biodynamic  
Vinification: Fruit is hand-harvested and spontaneously fermented in stainless steel  
Aging: 5 months (approx.) in stainless steel (batonnage implemented)  
Production: 2,600 bottles/year

**Grape varieties** 70% Chardonnay, 30% Pinot Grigio

**Soil** Sandy clay



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Fattoria Le Masse

### *Forasacco IGT Bianco*

Region: Chianti Classico, Tuscany  
Farming: Organic/Biodynamic  
Vinification: Fruit is hand-harvested and spontaneously fermented in stainless steel  
Aging: 5 months (approx.) in stainless steel (batonnage implemented)  
Production: 2,600 bottles/year

**Grape varieties** 70% Chardonnay, 30% Pinot Grigio

**Soil** Sandy clay



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)