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

www.banvillewine.com

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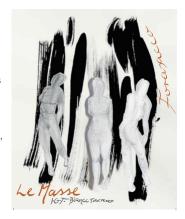
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