

## Fattoria Le Masse

### *Camporella IGT Bianco*

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

Fermentation: with indigenous yeasts  
in jaar 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

**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.



**Banville**  
Wine Merchants

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

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