

AURETIUM

Indicazione Geografica Tipica Toscana



Produced at:	Arezzo
Grapes variety:	Malvasia 60% e Trebbiano 40%
Alcohol Content:	13% vol
Altitude:	300 Metri
Ages of the vines:	over 40 years
Yield per ha::	3000 litri/ha.
Training system	Cordon Spur
Harvest:	First Decad of September
Date of release in the market: June of the year after the harvest	

Vinification process: The grapes are vinified in white, the bunches are softly pressed. The wine obtained, after a few hours, is decanted.. The wine decanted is ready for alcoholic fermentation. The alcoholic fermentation is carried out at 18,C , and takes place for 50 % in oak barrels where the wine stands for a few months.

Aging: Auretium stays in contact on the lees for 6 months.

Main analytical parameters :

- Total acidity	5,70 g/l tartaric acid
- pH	3,35
- Sugars	1,2 g/l



Food pairing: First fish courses, Mediterranean baked fish and seafood

