



POLIZIANO

AMBRAE DEL POLIZIANO IGT TOSCANA BIANCO



After having stopped planting white grapes in 1990, in recent years we have resumed the production of Chardonnay e Roussanne clones and the new Ambrae label was born.

The wine wants to be young and fresh. The aging doesn't happen in oak, but it has the great depth characteristic of the Poliziano terroir.

CLASSIFICATION:
IGT Toscana Bianco

FIRST PRODUCTION YEAR:
1993

N. BOTTLES PRODUCED ON AVERAGE:
7.000 bottles

VARIETIES:
90% Chardonnay – 10% Roussanne

VINEYARD AREA:
2 ha

ALTITUDE:
350 m.s.l.m.

EXPOSURE:
East

TYPE OF SOIL:
of a clay-sandy nature

PLANT DENSITY:
4.500 vines per hectare

HARVEST METHOD:
manual in crates

VINIFICATION:
fermentation in stainless steel tanks
at a controlled temperature (around 20°)
with the use of selected yeasts

AGING:
6 months in steel followed by 3 months in the
bottle

AGING POTENTIAL:
3 years