

STRABILIO

BIANCO BOLGHERI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.5 ha

Soil composition: partly darker and softer, stony profile on the surface, rich in iron that gives depth and richness; partly sandy and loose, that gives freshness and lightness

Training method: Guyot

Elevation: 164-590 ft a.s.l.

Vines/ha: 5,400 vines/ha

Exposure: West/South-West

Vines age: 3-6 years

Harvest time: mid August, first week of September

First vintage: 2022

Production: 14,000 bottles



WINEMAKING & AGING

Varietal composition: Vermentino, Sauvignon Blanc
Fermentation

Container: 75% stainless steel vats, 25% oak

Length: 10 days

Temperature: 61 °F

Aging

Container: stainless steel vats and 225-500l tonneaux

Wood: French oak

Length: 6 months

In bottle: 2-3 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 0.7 g/l

Acidity: 5.94 g/l

Dry extract: 21.4 g/l



FOOD PAIRINGS

Pairs perfectly with oven-baked fish, seafood, and vegetarian starters, as well as with soft, fresh cheese.



TASTING NOTE

Light straw yellow.

On the nose, the grapes' ripeness is delicately expressed, with notes of white and citrus fruit elegantly accompanied by hints of aromatic herbs.

The palate is rich and creamy, finishing with a vibrant, intense note.

PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)

Winemaker: Lucia Minoggio

Total land under vine: 30 ha

Winery production: 180,000 bts

Region: Tuscany (Italy)

