NINIS



NINIS PALMA

Denomination: White Tuscany I.G.T.

Kind of grapes

Traminer Aromatico 40% Trebbiano Toscano 30% Viognier 30%

Production area: Lucignano (AR) - Tuscany

Vineyards area: 0,50 hectares

Vineyard altitude: 300 m. a.s.l.

Exposure: South

Soil Texture: Frank calcareous with pebbles

Plant breeding way: Espailer – Spurred cordon

Planting density: 5000 plants/ hectare

Yield/hectare (wine): 40 hl

Harvest period

Third week of September

Winemaking

Soft pressing and fermentation at controlled temperature of $12 / 16 \, \text{c}$ ° in stainless steel vats

Refining in bottle

3 months

Organoleptic Characteristic

Alcohol – 13,5 %

Colour - Yellow with glint coppery

Smell - Aromatic, Intense with notes of rose and clove

Taste - Pleasantness

Serving temperature

10° C

Matching dishes

Fish and appetizer, excellent as an aperitif