



## AZIENDA AGRICOLA CENCINI

**Name:** Disseto  
**Farm:** Cencini  
**Area of production:** Marsiliana-Guinzoni Manciano  
**Year:** 2009  
**Denomination:** Doc Bianco of Pitigliano  
**Quantity produced:** 5000 from 0,750ml  
**Uvaggi:** Trebbiano 75%, Malvasia 25%  
**Altitude / Exposure:** 150mt Slms, Northwest  
**Characteristics:** Alcoholic gradation 13% Vol  
**Composition Land:** Clayey

### Geographical aspect

Place Marsiliana-Guinzoni Manciano (Gr), hilly zone, altitude of 150mt Slms, that contributes to a rapid and complete maturation of the grapes, that they bring an intensity elevated polifenolica. Atmosfere typical of the Maremma Tuscany, warm dry land, mild, few summer rains, moderate breeze coming from the near Tyrrhenian Sea.

### The Vineyards

Currently the vineyards occupy a business surface of 4,5 it has, exposed northwestern. The mineral composition of the clayey-warm ground, confers to the wine it structures solid and good fineness. The form of breeding is cord speronato with sixth of plant 3x1. The surrender and 80 Qls / ha.

### The Vintage

The harvest of the white grapes is effected in the first ten of September. The climate of the last phase of maturation of the grapes it has been dry and sunny; in light advance in comparison to the physiological maturation of the grape, to exalt the characteristic varietalis of the vine. It is exclusively manual, you abandons in cassettes from 10Kg with which are transported to the wine cellar, so that to make sure the greatest integrity possible of the grapes.

### The vinificazione

The must is gotten by a soft to press, that allows the extraction of the contained juice the part better than the grape. To make clear and fact it comes to ferment in steel tubs temperature inox checked of around 22°C to preserve the aromas variety and a good job of the yeasts. The vinification is of about 10 days, then the maturation happens in steel strokes for 5 months and in bottle for 2 months.

### Notes of tasting

The pale yellow yellow color. Enough intense and persistent nose, with an aromatic profile planned on the exotic fruit as banana and pineapple. The entry to the palate confers a pleasant full taste, round, rich, with pleasant persistence.

**Temperature of service:** 10°C

### Gastronomic combining

Excellent as appetizer.  
You marries well with flat of white meats and appetizers of fish.  
" Summer wine."

