



Cantina di Pitigliano

Ildebrando

Bianco Pitigliano Superiore
D.O.C.



NAME:

Ildebrando

DENOMINATION:

Bianco di Pitigliano
Superiore

CATEGORY:

D.O.C.

PRODUCTION AREA:

Pitigliano - Manciano -
Sorano

SOIL:

Tuff-loose ground

ALTITUDE:

320m a.s.l.

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

Spurred cordon, guyot.

VARIETY:

Trebbiano toscano,
Malvasia toscana,
Chardonnay, Sauvignon

VINIFICATION:

Each variety ferments for
15 days in stainless steel
at controlled
temperature of 16 °C,
followed by 2 months of
bottle aging.

ALCOHOL:

13,5% vol.

TASTING NOTES:

Straw yellow colour.
Complex, with notes of
exotic fruit.
Fresh and balanced
flavor.

PAIRING:

It's perfect with seafood
starters, fish, white
meats and young/medium
aged cheeses

SERVING TEMPERATURE:

Serve at 10 - 12 °C.

BOTTLE FORMATS:

0,375l - 0,750L