

FF

TENUTA DI NOZZOLE



Le Bruniche

T.O.S.C.A.N.A
CHARDONNAY

TENUTA DI NOZZOLE



LE BRUNICHE 2021

CHARDONNAY DI TOSCANA

Indicazione Geografica Tipica (IGT)

ABOUT THE WINE

Le Bruniche is a fresh, floral and mineral white wine made from Chardonnay grapes grown on Tenuta di Nozzole in the vineyards with a northern exposure in the area closest to the River Greve, characterised by very important temperature variations between day and night.

Tasting: The 2021 vintage is distinguished by aromas of apple, apricot, peach and melon. Pleasant mouthfeel sensations of soft and creamy consistency. Clean and fresh on the finish.

Pairing: Villa di Nozzole suggests to pair it with salted cod, potatoes, capers and stuffed tomatoes

First Vintage: 1986

Shelf life: Up to 3 years

LAND

Production area: wine made from grapes grown on vineyards located in the most suitable Tuscan wine-growing areas and from grapes grown on our vineyards of Tenuta di Nozzole in Greve in Chianti

GRAPES

Grape variety: 100% Chardonnay

Planting pattern: 4,000 - 4,500 plants per hectare

Production per hectare: on average 8 tons of grapes

Grape yield: 70%

CELLAR

Vinification: reductive white winemaking after cold static decantation, thermo-controlled fermentation at 18 ° C in steel vats.

Aging: "sur lie" (on the lees) for about 6 months

Refinement: in the bottle for at least 2 months



AMBROGIO E GIOVANNI FOLONARI

T E N U T E