

Tenuta San Jacopo “Erboli”



Trebbiano Toscana IGT Organic

Made with Trebbiano grapes from the old vineyard of Erboli. Vinified in steel and aged in oak barrels for about 1 year.

Wine with a golden yellow color, beautiful brightness; the bouquet is of medium intensity, very appealing with fresh, citrus and fruity notes. Has pleasant notes of apple and white melon.

In the mouth it is fresh, pleasant and well balanced in the alcoholic part.

Characteristics

Appellation: Trebbiano Toscana I.G.T.

Variety: Trebbiano 100%

Serving temperature: 8°/10° C

Vol. Alc.: 13.%

Vines

The vineyards of Trebbiano that give life to our Erboli are cultivated with spurred cordon and have an average age of 30 years, with a south/southeast exposure.

Vinification and ageing

Yield: 5.5 tons per hectare

Harvest time: second half of october

Picking: by hand in crates

The grapes are selected then de-stemmed and left in the press to rest for a few hours, where they undergo cryomaceration at a temperature of 8°/10° c. The first part of fermentation takes place in stainless steel tanks when fermentation is well underway, 3/4s of must is vinified in large French oak barrels (new and 2yr old barrels). The remaining must continue its fermentation in steel tanks. When the fermentation is finished, it is used to top up the barrels where it ages on the lees for 6 months. Batonage (stirring up) is performed daily initially, and then weekly at the final stages of the wine making process.