

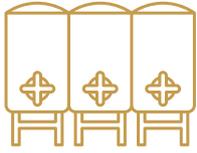


Hic et Nunc

-Fietri-

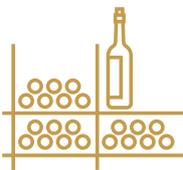


Italy
Toscana
Siena, Gaiole in Chianti



VINIFICATION

Fermentation temperature: 20°C for Chardonnay in barrique and 16°C for Viognier in temperature-controlled stainless steel. Fermentation lasts 26 days for Chardonnay and 30 days for Viognier. Malolactic fermentation follows for Chardonnay, carried out in barriques.



AGEING

Chardonnay ages in barrique for 5 months; Viognier in stainless steel for 5 months. Bottle ageing follows for 4 months.



Bright and intense straw yellow colour.



CLASSIFICATION

I.G.T. Colli Toscana Centrale

WINE TYPE

White

ALC./VOL.

13,5%



GRAPE VARIETIES

50% Chardonnay
50% Viognier

FARMING SYSTEM

Guyot, Organic Wine

HARVEST

Second half of September

TASTING NOTES



Initially dominated by exotic fruits and coconut, with Golden apple sweetness, followed by citrus notes and Mediterranean scrub with salty sage, spring essences of wildflowers and almond blossom.



Clean, balanced, and consistent, with a structured yet polished body. Freshness lingers, with a lively saline finish and a seductive vanilla aftertaste.