



# TOSCANINI

FAMILIA de VINOS desde 1908

## CLASSIC

### BLANC DE BLANCS

An excellent Assemblage between Gewürztraminer, Chardonnay and Sauvignon Blanc varieties allows us to obtain a greenish-yellow wine with an intense citrus aroma, floral notes and a mineral touch. Very fresh, creamy and full palate with long ending of citrus fruits and white-pulp peach. Greenish-yellow wine with grey shades at the edges. Intense aroma, delicate, and great varietal expression, with a predominance of fruits such as white pulp peach, ripe grapefruit and passion fruit. Wide-mouth, with an excellent balance between alcohol and acidity that gives it smoothness and freshness at the same time. Retro fruit taste and a nice ending of good permanence. Serving temperature: 8-10 °C



### DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlantic Ocean

Type of soil: Frank clayer, calcareous, with good permeability.

Type of grapes: Gewürztraminer 40%, Chardonnay 40% y Sauvignon Blanc 20%

Type of harvest: Manual.

Destemmed: 100%

Maceration: 18 hours at 9°C.

Alcoholic fermentation: 10 days at 15° C.

Malolactic fermentation: No.

Alcohol: 12,2 %

Total acidity: 3,7 g/l

Residual sugar: 1,6 g/l

pH: 3,25

### TECHNICAL DATE

Type of bottle: Bordaleza 750ml. - transparent

Code: EAN 13 – 7730900341288

Closure: Screw cap

Full bottle weight: 1,300kg

### PACKAGING

6 bottle box: cardboard

Code: DUN 14-17730900341285

Dimensions (L x W x H): 234 x 162 x 315 (mm)

Full weight: 8,250kg

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