

CASTELLO DI  
**MELETO**  
— 1 2 5 6 —

CASTELLO DI MELETO  
**SIMBIONTE**  
**IGT TOSCANA BIANCO**



**GRAPE VARIETAL:**  
Trebbiano & Malvasia Bianca Toscana



**TRAINING METHOD:**  
Guyot



**YEAR OF PLANTING:**  
1990



**TASTING NOTES:**  
Varietal notes enriched with citrus, white flowers, and delicate hints of hazelnut and pine nuts with fine toasted notes of acacia and anise. Elegant and fresh tasting with a savory and persistent finish.



**VINEYARDS:**  
San Piero & Meleto



**VINIFICATION:**  
The harvested grapes are gently pressed, and the free-run juice is cooled and sent back to the press, cooling the skins as well. After a few hours of cold soaking, the grapes are then typically pressed. The obtained juice is cold settled, and the clear part is transferred for the beginning of fermentation. At the start of the vigorous fermentation, the juice/wine is transferred to first-pass Acacia barriques, where fermentation is completed, and it continues to age on lees for 15 months.

**SIMBIONTE**



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**TOSCANA**  
INDICAZIONE GEOGRAFICA TIPICA  
**BIANCO**

PRODOTTO IN ITALIA