



FATTORIA RIGNANA

PANZANO - GREVE IN CHIANTI

IGT BIANCO 2024

Classification:	IGT - Indicazione Geografica Tipica
Production area:	Panzano in Chianti, bottled by Fattoria di Rignana
Grape variety:	100% Sangiovese, grapes are obtained from an early harvest
Certification:	
Exposure:	Southeast - Southwest
Altitude:	350 m above sea level
Soil type:	Argillaceous limestone, shale
Training system:	Guyot
Plant density:	5000 plants per hectare
Start of harvest:	September, handpicked
Vinification:	Grapes immediately pressed and the juice transferred in a stainless steel tank to ferment for 30 days at a controlled temperature of max. 15°C.
Bottling period:	March 2025
Production:	5.300 bottles 0,75 lt.
Alcohol percentage:	12,5 %
Total acidity:	5,62 g/l
Ph:	3,10
Tasting notes:	Light colour, fresh mineral aromas and the typical marked acidity of the Sangiovese.
Well-suited to:	Summer wine, ideal for starters, light dishes and fish .



Fattoria di Rignana di Cosimo Gericke

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