

ORO DEL CEDRO WHITE WINE



L'Oro del Cedro is made from aromatic Traminer grapes, harvested late allowing the growth of noble mould; a sweet wine which is fresh and fragranced. Character with strong coppery flavour sensations, scents of fruit syrups and zafferano.

Denomination:	Indication typical geographical Tuscany – white – late harvesting.
Grapes used:	100% aromatic Traminer.
Production area:	Vineyards located at about 400 metres above sea level on soil rich in structure and with prevalence mix of Mar.
Year of Plantation:	1991.
Type of growth:	"Cordone speronato"
Production:	about 4000 kg. per hectare.
Type of Harvesting:	Hand-picking into crates, about half way through October when the grapes aren't yet sweet, but slightly dehydrated.
Wine-making:	Soft pressing of grapes, statistic defecation at low temperature for 12-18 hours, start of fermentation at 18° and its successive interruption, in the end exalting the sweet and typical aromatic notes of this wine.
Ageing:	In a steel vat for some weeks.
Refinement:	3 months in bottle.
Sensorial points:	Bright yellow colour, slightly golden, and with a very intense and persistent perfume. Slight copper sensations of honey and sugared fruits, very fine. To taste it is sweet, warm and smooth, aromatic thanks to the dried fruit, vanilla and honey, full and rich with good persistence.
Consumed with:	Blue cheeses, pate, plain dark chocolate and all dried cakes. Served at 10°-12°.