



Italy, Icario, Icario Bianco NYSA I.G.T., Blanc

Icario Bianco NYSA I.G.T., Italy

Icario is in Montepulciano, in a corner of Tuscany bordering Umbria, a corner that still maintains its authentic nature and uncontaminated beauty. It is a territory where there are no large factories, but small shops, artisans and a culture of hospitality.

Montepulciano is a perfectly preserved small centre, so much so that it is called the Pearl of the Renaissance because of its beautiful Renaissance buildings. As a centre for art, music and full of history, Montepulciano is also one of the oldest area

PRESENTATION

Icario stretches over 51 ha. 22 of these are vineyards in an amphitheatre layout surrounding our winery, at an altitude of 450 m.

Soil studies carried out by Dr. Francesco Lizio enable us to know everything about our vineyards and we work in order to respect and enhance their morphological characteristics.

TERROIR

Tuff and sand and clay.

WINEMAKING

Grapes are harvested late (mid September). Fermentation takes place in tonneau (indigenous yeasts).

AGEING

Batonnage is made every day for the first month and later 3 times a week for the second month, 2 times a week for the third, and 1 time a week during the last month

VARIETALS

Trebbiano 40%, Chardonnay 30%, Traminer 20%, Riesling 10%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Remarkable intensity and aromatic persistence, rich in ripe flowers and yellow fruit. Good follow-through of the intensity and persistence found on the nose, great body and structure

FOOD PAIRINGS

Veal, poultry, seafood.

