



LE GRANCE TOSCANA IGT

The name of “Le Grance” derives from the fortified buildings used in the Sienese area for preserving agricultural products in the Middle Ages.

Le Grance is a quality white wine of the longest tradition in the area of Montalcino, with a unique blend and good ageing prospects.

GRAPE VARIETIES: Chardonnay (75%), Sauvignon Blanc (20%) Gewürztraminer (5%)

FERMENTATION: the must remains on the skins for 24 hours at low temperature. The fermentation of the must begins in small French durmast casks (350 l).

MATURATION: 12 months in French durmast casks (350 l).

REFINING: 12 months in the bottle minimum.

ALCOHOLIC CONTENT: 12,50 - 13,50%

TOTAL ACIDITY: 5,5 - 6‰

AGEING POTENTIAL: 8 - 10 years, depending on vintages.

FIRST YEAR OF PRODUCTION: 1985

ORGANOLEPTIC CHARACTERISTICS

COLOUR : straw yellow with light golden reflections.

BOUQUET: stylish, pervasive, complex, with hints of spice and dry fruit.

FLAVOUR: dry, round, well-orchestrated.

FOOD COMBINATION: fish dishes, white meat, Tuscan sliced salami.

SERVING TEMPERATURE: 12 - 14° C, better if uncorked 1 - 2 hours before serving.



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