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469 Toscana IGT

469, the number of the old farmhouse: a sweet, fresh wine that evokes the serenity and carefreeness of vacations spent in the Capalbio countryside.

Classification
Typical Geographical Indication Tuscany

Grape varieties:
Aleatico

Climate and soil:
The area is characterized by its proximity to the sea, constant intense ventilation and excellent temperature range, conditions that facilitate withering practices.

Vinification:
The grapes are dried on the vine by cutting the shoots for a period of about 20 days. Subsequently, it proceeds to vinification with a gentle destemming and maceration at a temperature 24 °C for 6/7 days.

Aging:
Fermentation continues in steel until the desired alcohol content is reached. The wine matures on the fine lees for about 6 months.

Color:
Ruby of medium intensity, tending to amber with age.

Bouquet:
Fruity, intense, characteristic with sensations of rose, black cherry, hints of underbrush.

Palate:
Velvety, creamy, with well-integrated sweet notes with splendid taste-olfactory recalls.

Pairings:
Excellent meditation wine, ideal at the end of a meal with dry pastries. When paired with strong-flavored cheeses it reveals new and surprising nuances on the palate.

Serving temperature 14° C

