

# LIBAIO

## TOSCANA IGT



### *Vineyards*

Libaio is produced from grapes grown in the vineyards of the La Solatia Estate, near Monteriggioni.

**Soil:** hilly land with lime and clay textured soil rich in limestone with an abundance of travertine.

**Altitude:** variable from 190 to 250 meters above sea level.



### *Grape varieties*

Chardonnay



### *Vintage* 2020

A good vintage with a great ripening and picking season.

**First vintage:** 1986



### *Vinification and ageing*

After being harvested by hand, the grapes are destemmed, crushed, cooled and softly pressed. After the natural clarification of the must, the fermentation took place in low-temperature stainless steel vats to ensure the utmost accentuation of the aromas and flavors. The aging continues in temperature-controlled stainless steel vats.

**Alcohol content:** 12.5%



### *Tasting notes*

**Color:** bright straw yellow.

**Aroma:** intense fruity notes of apple and banana and floral orange blossom, followed by notes reminiscent of citrus zest and sage.

**Tasting profile:** refreshing, intense and savory. The fruity apple and pineapple notes return to the palate with a floral finish. A medium-long finish.



### *Why?*

- The name Libaio is inspired by a “borro” (a Tuscan word meaning “creek”) that runs through Ruffino’s La Solatia Estate, which is near the wonderful medieval town of Monteriggioni.
- Libaio is a winning example of an unoaked Chardonnay cultivated in Tuscany. It is a great accomplishment to make a Chardonnay that is both fruity and fresh, enjoyable and persistent.
- The presence of numerous fossils in the terrain, together with a great gap between night and day temperatures adds this wine a peculiar mineral touch, that exalts its freshness and fruity core.

