



Arteliquida

**ARTELIQUIDA
BIANCO**

IGT TOSCANA
WHITE WINE

GRAPE VARIETIES: Trebbiano Toscano 30%, Malvasia Bianca 30%, Viognier 30%, Manzoni Bianco 10%
Production Area: Tenuta di Montechiaro - Siena
Alcohol: 13% Vol.

VINEYARDS: Selection from Vigna Montechiarone (3 ha, southwest-facing, planted in 2014) and Vigna Poggio ai Tordi (3 ha, southwest-facing, planted in 2012)

SOIL: Medium-textured clay-sandy soil of Pliocene origin, with sands and marine fossils

VINIFICATION & AGING

Manual harvest into crates, followed by immediate destemming and crushing. Cryomaceration with dry ice. Fermentation in stainless steel tanks and partly in steam-toasted neutral barrels. Aged on fine lees for 12 months.

Bottles Produced: approx. 8,000 bottles (0.75 l)

TASTING NOTES

Appearance: Straw yellow with bright golden reflections.

Nose: A broad bouquet of pineapple, white melon, apricot, and grapefruit, with aromatic hints of thyme, basil, and floral notes of broom and mimosa.

Palate: Fresh and well-balanced, with a finish that bursts into a chalky minerality.

Serving Temperature: 16 °C

FOOD PAIRING

Arteliquida Bianco is a true work of art where the backbone of Trebbiano, the body and honeyed notes of Malvasia, the tropical aromas and silkiness of Viognier, and the structure and fruit of Manzoni blend harmoniously.

Perfect with burrata, Colonnata lard-wrapped shrimp, Sienese tarragon pesto, and tagliolini with white truffle.



TENUTA DI
MONTE CHIARO
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