

ARTE LIQUIDA 2020

BIANCO TOSCANO

INDICAZIONE GEOGRAFICA TIPICA

Arteliquida is a project where art and wine meet each other creating a visual expression of the many aspects belonging to the wine's world, emphasizing wine research (with the contents) as much as the artistic expression (with the container). This wine springs from the friendship between the producer Alessandro Griccioli and the artist Eugenia Vanni, famous Siena's painter. Arteliquida Bianco is a great Tuscan white wine, destined to age in the bottle, which connect Tuscan heritage and French wine knowledge, blending Tuscan Trebbiano and Malvasia Bianca and the French Viognier. The label reinterprets the bottle's and glass' concept intertwining them in the very same shape which is an emptying upset bottle and a straight refilling glass at the same time. The shape (whose matrix is hand-painted) shows with its multiple nature the meaning of drinking and the pleasure that follows this simple but also complex action, which leads toward so many discoveries: the wine's discoveries.

Grape variety: Viognier 30%, Trebbiano 30%, Malvasia Toscana 30%, 10% Incrocio Manzoni

Vineyards: Vigna Montechiarone. Vigna Poggio ai Tordi. Organic Farming.

Soil: clay-limestone and sedimentary sand with presence of marine fossils and shells.

TASTING NOTES Color: Straw yellow trimmed by golden reflexes. Scents: On the nose, it offers a bouquet of pineapple, apricot, and grapefruit with herbal notes of thyme and basil. Taste: On the palate is fresh and balanced and the finish explodes in a chalky minerality. Arteliquida Bianco is artwork where the Trebbiano, which represented the backbone of the wine; the Malvasia, which gives it its body; the prodigiously perfumed, rich Viognier builds the skin of wine as fine and smooth as silk. Finally Incrocio Manzoni (RieslingxPinot Blanc) improve lime notes and body.

Service temperature: 13° C. Food pairing: creamy cheese e mozzarella, shrimps and mayonnaise, white truffle or pesto pasta, chicken ragout, oysters and lobster with lard.

WINE MAKING AND AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 15 days in concrete vats. Fermentation: 10 day in steel vats. Aging: 6 months on the lees in slightly roasted Tonneaux (French Oak Barrels 500 l) and 6 additional months in the bottle.

Total production: 3600 Bottles 0,75 L



Alessandro Griccioli winemaker

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