

Arteliquida

**ARTELIQUIDA BIANCO**  
**BIANCO TOSCANO 2021**  
INDICAZIONE GEOGRAFICA TIPICA

Arteliquida is a project where art and wine meet, creating a visual expression of the many aspects belonging to the world of wine and emphasizing the search for content as well as the artistic expression of its container. This Super Tuscan white connects Tuscan heritage and rare grape varieties, blending Trebbiano and Malvasia Bianca, with the French Viognier, and the rare Manzoni (RieslingxPinot Bianco). Arteliquida is an artwork where Trebbiano, represents the backbone, Malvasia, the body, Viognier, perfumes and roundness, and the Manzoni the aromatic profile. The label reinterprets the concept of a glass and a bottle, intertwining them in the very same shape, simultaneously an emptying bottle and a refilling glass.



**GRAPE VARIETY:** Trebbiano 30%, Malvasia bianca 30%, Viognier 30%, Manzoni bianco 10%.

**ZONE:** Tenuta di Montechiaro - Siena.  
Alcohol: 13% Vol.

**VINEYARDS:** Selection from Vigna Montechiarone (3ha, S-O, planted in 2014) and Vigna Poggio ai Tordi (3ha, S-O, planted in 2012). Certified Organic Farming from 2010.

**SOIL:** clay-limestone and sedimentary sand with marine fossils and shells.

**WINEMAKING & PAIRING**

Manual Harvest with small crates. Immediate destemming and criomaceration. Fermentation in steel vats and separate aging in steel and slightly roasted Tonneaux for 12 months

**BOTTLES:** 4000 bottles, 0, 75 l - 330 cases

**TASTING PROFILE**

Color: Straw yellow trimmed by golden reflexes.

Aromas: On the nose, it offers a bouquet of pineapple, apricot, and grapefruit with herbal notes of thyme and basil.

Taste: The palate is fresh and balanced and the finish explodes in a chalky minerality.

Serving Temperature: 14 ° C

**FOOD PAIRING**

It pairs perfectly with creamy cheese e burrata, shrimp, and mayonnaise, white truffle or pesto pasta, chicken ragout, oysters and lobster with lard.



ORGANIC CERTIFIED

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Alessandro Griccioli Viticoltore