tr Celiquide

# ARTELIQUIDA BIANCO BIANCO TOSCANO 2022 INDICAZIONE GEOGRAFICA TIPICA

Arteliquida is a one-of-a-kind project that brings together art and wine to visually represent the many aspects of the world of wine while highlighting both content and artistic expression. This unique Super Tuscan white wine blends rare grape varieties, including Trebbiano, Malvasia Bianca, French Viognier, and the rare Manzoni (RieslingxPinot Bianco), connecting Tuscan heritage with the wider world. Each grape variety contributes to the wine's unique character: Trebbiano forms the backbone, Malvasia offers body, Viognier brings perfume and roundness, and Manzoni provides the aromatic profile. The label is a reinterpretation of the traditional bottle and glass concept, with the two intertwined in a single shape that appears as both an emptying bottle and a refilling glass. Arteliquida is truly a masterpiece that blends wine and art.



#### W W W . M O N T E C H I A R O W I N E S . C O M

**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

BOTTLES: 6000 bottles, 0, 75 l - 500 cases

# TASTING PROFILE

Color: Straw yellow trimmed by golden reflexes. Aromas: On the nose, it offers a bouquet of pineapple, , and grapefruit with balsamic notes of propolis and royal jelly.

Taste: The palate is fresh and balanced and the finish explodes in a chalky minerality. Serving Temperature: 14  $^\circ$  C

## FOOD PAIRING

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



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore