



## SANGIOVESE BIANCO TOSCANO IGT

*The freshness of the white meets the expression of the red in this Sangiovese vinified in white. Fruity bouquet with mineral notes.*

**Grape variety:** Sangiovese

**Production area:** Magliano in Tuscany

**Annual production:** 12,000 bottles

**Grape harvest:** manual, in mid-September

**Vinification:** light pressing of the whole grapes, static cold decanting, and fermentation in stainless steel at a temperature of 15°C. The wine is left to age on the lees for 6 months prior to bottling. Refinement in the bottle for at least 3 months.

**Flavour and aroma:** pale powder colour with straw yellow nuances. Fruity, with hints of small berries and a touch of spiciness. Fresh, smooth and fruity on the palate, with well-balanced acidity and excellent persistence.

**Alcoholic degree:** 13%

**Pairings:** aperitifs, vegetable and fish dishes, shellfish and white meats.

**Serving temperature:** 10-12°C.

**Certification:** ICEA – Naturland Fair

### *Fun fact:*

*Since the colour is in the skin, this wine can only be obtained by exclusively selecting healthy and intact grapes, with a good level of acidity, and at the right stage of ripeness. It is only the flower must, with very little colour, that is then left to ferment slowly for two weeks.*