

BIANCO di Toscana



I.G.T. BIANCO 2010

Vineyard: located in Italy- Cerreto Guidi (FI) -Tuscany – on a hill at a high of 150meter over sea level with prevalent clay soil, with a high number of niches and seashells.

Unique Grape: Trebbiano 100%

Winemaking technique: manual grape harvesting, fermentation and refining in small vats of cement.

Alcohol content: 12,5% vol

Available for sale: 5.000 bottles

Sensory profile

The wine has a golden yellow color with amber reflections that discover from the beginning a wine with personality. It develops a fruity bouquet with good intensity.

The palate is delicate, with sweet notes that highlight its freshness. Medium persistence but with a good balance. In the final returns the feelings of strawberry.

A young wine pleasant to drink, ...that invites us to further tasting.

Wine and food pairing

Serving temperature: 10-12° C.

Delicious as aperitif or accompanied by seafood appetizers, pasta with zucchini and prawns, eggs, crustaceans, shellfish and white meats.