

SANGIOVESE BIANCO TOSCANO IGT 2022 0,75L



General:	The freshness of white wine combined with the character of red wine in this Sangiovese vinified in white. Fruity bouquet with mineral notes.
Grape varieties:	100% Sangiovese
Production area:	Magliano in Toscana
Annual production:	7,000
Drinking temperature:	10C - 12C
Alcohol:	13%
Residual sugar:	1.78 g
Acidity:	5.4 g/l
pH-value:	3.21
Suitability for storage:	1 - 2 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland Fair
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.
Taste:	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.
Pairings:	It goes with aperitifs, vegetable and fish dishes, shellfish and white meats.
Content:	0,75 l
Barcode:	 *8018759001140*