



General:	Fruity wine with a fresh, savoury taste. It goes well with pasta, fish and white meat. Also excellent as an aperitif.
Grape varieties:	Vermentino and other local varieties
Production area:	Magliano in Toscana
Annual production:	13,000
Drinking temperature:	8C - 10C
Alcohol:	14%
Residual sugar:	0.81 g
Acidity:	4.24 g/l
pH-value:	3.43
Suitability for storage:	1 - 2 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, EU Bio Regulation
Vinification:	each variety is harvested and vinified separately. Static cold decanting and low temperature fermentation. Aged on the lees for three months and bottled in the spring following the harvest.
Taste:	Crisp, clean-edged aromas, intense fruity palate, a subtle, minerally finish.
Pairings:	It goes with appetisers, vegetable based first courses, entrées with fish and white meats.
Content:	0,75 l
Barcode:	 *8018759001034*