



# Serena

Toscana IGT

## 2019

### VARIETIES

Sauvignon Blanc from Estate vineyards

### DESCRIPTION

Sauvignon Blanc with a Montalcino soul: the uniqueness of the variety with the touch of territory's microclimate.

The extraordinarily cold weather in April and May caused a delay in the growing season, which was made up for later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. The 2019 harvest is marked by grapes of high quality and an intense territorial personality which gave us wines with great structure and flavor.

Straw yellow color, intense and varietal aroma with hints of citrus fruits, but also with a slight vegetal note of nettle and tomato leaf. In the mouth the aromas are very persistent and combined with a good acidity and flavor.

A wine with good longevity that excellently combines with dishes based on vegetables but also with dishes with more intense flavors.

### TECHNICAL NOTES



*Soil:* area located in the highest part of the estate. The soils, deep, calcareous, and well-draining, develop on clay sands with abundant pebbles.



*Trellising system:* high cordon - Guyot



*Fermentation:* mixed. Partly in temperature-controlled (13-15°C) stainless-steel tanks, partly in French oak barrique (350 l) in a climate-controlled cell.

*Aging:* mixed. Partly in French oak barrique (350 l) with *batonnage* and *roulage*, partly in stainless-steel tanks with around 5 months on the lees.



*Alcohol:* 13%



*Suggested serving temperature :* 10-12°C



AVAILABLE FORMATS:  
0.75 l