



Fumaio

Toscana IGT

2019

VARIETIES

Sauvignon Blanc, Chardonnay

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest gave very good quality results.

Pale straw yellow color. On the nose the fruity scents of citrus and tropical fruit blend with light floral notes. On the palate a vibrant acidity stand out that gives freshness and length to the finish.

Excellent throughout the meal, it pairs perfectly with fish-based dishes, such as baked sea bass or grilled squid.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12.5%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0.75 l