



# Fumaio

Toscana IGT

2018

## VARIETIES

Sauvignon Blanc, Chardonnay

## DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino

The weather conditions of 2018 were characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Pale straw yellow color. On the nose the fruity scents of citrus fruits and apricot blend with notes of tomato leaf. 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%



*Suggested serving temperature:* 10-12°C



AVAILABLE FORMATS:  
0.75 l