



Fumaio

Toscana IGT

2020

VARIETIES

Sauvignon Blanc e Chardonnay

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Pale straw yellow color. On the nose the fruity scents of citrus and tropical fruit blend with light tomato leaf 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