



Fumaio

Toscana IGT

2021

VARIETIES

Chardonnay and Sauvignon Blanc

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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: 13%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0,75 l