



Fumaio

Toscana IGT

2022

VARIETIES

Chardonnay and Sauvignon Blanc

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

The growing season started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

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 3 months



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l