



Fumaio

Toscana IGT

2023

VARIETIES

Sauvignon Blanc and Chardonnay

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

Winter was mild, with temperatures slightly higher than the seasonal averages. The first days of April were characterized by episodes of return of the cold that only marginally affected Vermentino. The rainfall of the first four months of the year was just under the statistical data of recent years. In May and June, the rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight days of rainfall out of sixty. After the first summer months, providentially the climate trend has had a radical change with high temperatures. The month of September had as protagonists above average temperatures and abundant Northern winds with almost total absence of rain. The Sauvignon harvest began on the 28th of August and the Chardonnay harvest on the 31st.

Pale straw yellow with greenish reflections; fruity with hints of citrus and passion fruit. The mouthfeel is savory with a balanced acidity; the structure is broad and soft; the finish is persistent and fresh.

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: 13%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0.75 l