



Fumaio

Toscana IGT

2024

VARIETIES

Chardonnay and Sauvignon

DESCRIPTION

Perfect interpretation of fresh and white wines from Montalcino.

The mild winter and an extraordinarily warm April slightly advanced the budding. The rainy months of May and June, with temperatures below average, were followed by a July and August so hot that they inhibited photosynthesis and delayed ripening. In the early days of September, temperatures suddenly dropped below average and were accompanied by frequent rainfall, which did not affect the quality of the grapes still to be harvested. The Chardonnay harvest began on August 26, while the Sauvignon harvest started on September 3.

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: 12%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:

0.75 l