





TUSCAN ICE WHITE

PRODUCTION AREA

Tuscan country.

12 % AL.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

Mixed white Tuscan grapes such as Chardonnay and Vermentino.

COLOR

A clear straw yellow.

CHARACTERISTICS

The pleasing dry taste, hints of apricot, green apple, banana, is perfectly blended with a fresh delicate bouquet.

GASTRONOMIC COUPLING

Perfect with starters, light meals and dishes based on fish or fresh cheese, as an aperitif or dessert.

WINE TASTING

Best served with a lemon wedge and ice at a temperature between 42-46°F (6-8°C).

WINE MAKING

A short fermentation in a stainless steel tank.

AGING

Wine to be consumed young, not suitable for long aging.

AWARDS

"Annuario dei migliori italiani 2022" 90 points.

BARCODE LABEL EAN-13 8057681880263



