



TRASTELLA 2015

This fresh and persistent white wine is perfectly suited to many dishes, from appetizers to fish or white meat dishes.

The soils where these vines grow offer a note of distinct minerals, but with a complexity and variety not unlike the ones that distinguish the wine.

Denominazione I.G.T. Bianco di Toscana

DESCRIPTION

Appearance: Pale straw yellow with golden hues.

Aroma and Taste Intense and persistent aroma with notes of peach blossom, jasmine, ripe white fruits. Well-balanced to the palate with acidity and persistence which make it fresh and pleasant.

VINIFICATION

Alcoholic fermentation: In stainless steel tanks at controlled temperatures of 16-18 °C.

Malolactic fermentation

Aging 6 months in stainless steel tanks

Food pairing Fish and shellfish dishes, flavorsome white meat dishes, fresh cheeses

PALLETIZATION

Palletization: ● 125 cases 6x75cl

TECHNICAL NOTES

Varietals Vermentino.

Alcohol 13% vol

Bottle sizes 0.75 lt

Serving temperature 10/12 °C

Evaluation ★ ★ ★ ★

The 2015 was an excellent vintage. The summer weather was very dry. This showed large variations in temperature between day and night that allowed excellent ripeness of the grapes. Achieving a good presence of sugar. A year that saw the best aromatic sangiovese expressio.