



IGT Toscana

ATENELO

SAUVIGNON BLANC IN THE LAND OF GALLO NERO

A white Tuscan wine with a Nordic soul, cheerful and Mediterranean. It is a dynamic wine, pleasantly rounded and enveloping with an aroma of peach, sage and passion fruit.

In this Sauvignon Blanc the varietal is shaped by the territory without losing the distinctive traits of this noble variety, which is perfectly adapted to the Villa Montepaldi's climate and ground.



Classification

IGT Toscana



Grapes variety

100% Sauvignon Blanc



Harvesting period

Manual in small box from 30th of August



Maturation method

In Low-temperature stainless steel vats



Refining

Bottle for at least 3 months



Serving temperature

12-14°C



Alcohol grade


13,5 %



Serving suggestions

Fish and white meat based dishes, soft cheeses

Sizes

 0,75 lt