



IGT Toscana

CHASTELLINA BIANCO

A TUSCAN SOUL ENRICHED BY THE ELEGANCE OF SAUVIGNON

A typical Tuscan white wine, enriched by the Sauvignon Blanc, long cultivated in our lands and by Vermentino, that we proudly produce in the Chianti Classico land.

Thanks to these two grapes, the wine is typical for minerality and aroma. Generous of floral and fruity scents, very good in freshness and drinkability.



Classification

IGT Toscana



Grapes variety

55% Trebbiano, 30% Malvasia, 10% Sauvignon and 5% Vermentino



Harvesting period

End of August, early September



Maturation method

Inox tank at controlled temperature



Refining

In bottle for at least 3 months



Serving temperature

12-14°C



Alcohol grade

13,5 %



Serving suggestions

White meat, fish dishes, fresh cheeses

Sizes



0,75 lt