



Serena

Toscana IGT

2018

VARIETIES

Sauvignon Blanc

DESCRIPTION

Sauvignon Blanc with a Montalcino soul: the uniqueness of the variety with the touch of territory's microclimate.

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Straw yellow color, intense and varietal aroma with hints of citrus fruits, especially grapefruit, but also with a slight vegetal note of nettle and tomato leaf. In the mouth the aromas are very persistent and supported by a good acidity and sapidity.

A wine with good longevity that excellently combines with dishes based on vegetables, such as soups or ratatouille but also with dishes with more intense flavors, such as spaghetti with broccoli and pecorino cheese.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: partly in stainless-steel tanks with a stop on the lees and partly in French oak barrique (350 L) with batonnage for about 5 months



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l