



CANTINA  
' I VINI DI  
MAREMMA '

Società Agricola Cooperativa

## Tramonto di Maremma

### BIANCO

#### TOSCANA IGT



**TYPE:** White

**ORIGIN AREA:** The Maremma hills

**GRAPE VARIETY:** Trebbiano toscano

**YIELD PER HECTAR:** 110 ql.

**GRAPE YIELD - WINE:** 70%

**WINEMAKING:** Destalking, quick separation of the first-pressing must from the skins, removal of the must from the lees at low temperatures, fermentation by selected yeasts, with temperature control.

**MATURATION:** 3 months on the fine lees in stainless steel tanks.

**AGING:** Short, in bottle.

**COLOUR:** Bright straw-yellow with slight green tinges.

**PERFUME:** Flowery and fruity, good intensity.

**FLAVOR:** Fresh, savoury, quite structured.

**FOOD MATCHING:** Ideal for aperitifs, it perfectly matches fish and mildly spiced first dishes.

**SERVING TEMPERATURE:** 10/12°C

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