



TRAMONTO DI MAREMMA BIANCO

TOSCANA IGT

AREA OF PRODUCTION: Maremma Hill District.

GRAPES: Blend of Maremma varieties (Trebbiano, Malvasia, Ansonica and Vermentino).

VINIFICATION: The grapes are gently pressed, cold stabilisation of the must, fermentation at controlled temperature in stainless steel.

AGEING: Three months on lees in cement vats and at least two months in the bottle.

COLOUR: Straw yellow with a hint of gold.

AROMA: Fragrant, floral and white pulp fruits notes.

TASTE: Fresh, good sapidity and a delicious persistence.

SERVING TEMPERATURE: 10/12°C

FOOD & WINE: A very versatile wine, ideal as an aperitif, it goes well with soups, pasta with vegetables, risottos, white meats, charcuterie, fish dishes and fresh cheeses.

STORAGE: In cool, dry places away from light. Perfect to drink immediately, but also in the three years following the harvest.

