

# IGT Bianco Toscana «Casale dello Sparviero»

---



This white wine is the result of three varieties: 50% of it is Vermentino, the remaining part Malvasia and Trebbiano. Tuscan's authenticity is expressed in its fresh and elegant bouquet, with delicious floral and fruity notes, capable of making every moment of the tasting pleasant.



## BLEND

Vermentino 50%, Malvasia 30%, Trebbiano 20%.



## AGEING

3 months in stainless steel tank followed by at least 2 months in the bottle.



## PLANTING DENSITY

4.500 - 6.500 plants per hectare.



## YIELD PER HECTARE

70 hectoliters per hectare.



## VINIFICATION

Traditional white wine vinification with fermentation at low temperatures.



## TASTING NOTES

Straw yellow  
Floral aromas with notes of apricot and peach  
A fresh and savory wine with a good persistence



## FOOD PAIRING

Fish and shellfish  
Excellent as an aperitif