



## VASARIO 2016 IGT Toscana

Tipologia	Geographical mark of origin
Zona d'origine	Loc. Cercatoia, Montecarlo Municipality
Tipo di terreno	Medium texture
Vitigni	100% White Pinot
mentazione e affinamento	Fermentation and ageing in french oak barrels (Allier) with a permanence on the light dregs enliven with the bâtonnage technique for 8 months.
Alcol	13%
Formati	0,750 lt black Burgundy Liberty bottle in boxes of 6 bottles 1,5 lt dark green Champenoise bottle in single boxes Jeroboam 3 lt
Colore	Dark yellow with golden reflexes.
Profumo	Very Intense, complex, with flowers and yellow- fleshed fruit with notes of vanilla and tropical fruit.
Gusto	Wide, well structured, very balanced, with a soft and persistent end.
Abbinamenti consigliati	Shellfishes with light sauce, roast or baked fishes, white meat with light sauce.