TENUTA DEL
BUONAMICO
MONTECARLO - ITALIA

VASARIO 2016
IGT Toscana

Appellation	Geographical mark of origin
Origin area	Loc. Cercatoia, Montecarlo Municipality
Soil	Medium texture
Varieties	100% White Pinot
Fermentation and ageing	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%
Sizes	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
Colour	Dark yellow with golden reflexes.
Scent	Very Intense, complex, with flowers and yellow-fleshed fruit with notes of vanilla and tropical fruit.
Taste	Wide, well structured, very balanced, with a soft and persistent end.
Food matching	Shellfishes with light sauce, roast or baked fishes, white meat with light sauce.