



SASSONE

Bianco di Toscana IGT

FEATURES

The name Sassone derives from the word "sasso", pebble in Italian, such pebbles are easy to find in the forest located in the neighbourhood of our vineyards. The presence of the same marl pebbles in the vineyards facilitates the temperature regulation and help the vines to give the bunches all the necessary nutrients and to maintain strong minerality and fresh taste of the wine.

DENOMINATION: Bianco di Toscana IGT

VARIETAL: Blend of traditional Tuscan white grapes Trebbiano, Malvasia and Vermentino

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Gagnano" 1.40ha, planted in 1970, on 250mt above sea level

SOIL: Loose rich in marl

VINIFICATION: Long fermentation in stainless steel at controlled temperature within 17°C for about three weeks

MATURATION: Fast tartaric stabilization in stainless steel and bottling as soon as possible after the alcoholic fermentation

TASTING NOTES: young and fresh wine with mineral lovely and vibrant acidity, pale golden in color. On the palate, this wine is light and crispy with a vibrant acidity structure. It displays fresh fruit aromas combined with mineral undertones. Beautifully balanced, with a clean lingering finish.

FOOD PAIRING: as aperitive, perfectly goes with fish, white meats

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 12°C

ALCOHOL: 12.5%