



TENUTA DI ARTIMINO

Bianco Toscana

Indicazione Geografica Tipica

- Classification: White Wine
- Grapes: 80% Trebbiano, 20% Petit Manseng
- Alcohol: 12.5% Alc. by vol.
- Production area: Toscana

Vinification and ageing

Vinification takes place after a gentle crushing of the grapes. Most of the wine ferments at a controlled temperature: 12-14°C, this is to preserve the aromas and flavors of all varieties.

Organoleptic profile:

- Color: Straw yellow
- Olfactory: Floral bouquet with hints of pineapple and banana.
- Gustative: Fresh and dry with a pleasant body. Clean at the end.
- Pairings: Excellent as apperitif, vegetables and fish based dishes.
- Serving temp.: 10°C

