



**TALENTI**

MONTALCINO



## TOSCANA BIANCO WoW

Selection of ten different grape varieties in variable quantities coming from a new vineyard located in the southwest slope (220 m MSL).

**VINTAGE** 2020

**APPELLATION** IGT

**GROWING SYSTEM** Spurred cordon, age of the vineyard 6 years old

**PRODUCTION AREA** Estate vineyards in the southern hills of Montalcino (220 m MSL).

**SOIL** Brown soil with clay-loam texture and presence of limestone plates and rounded skeleton.

**PRODUCTION TECHNIQUE** Soft pressure and slow fermentation in stainless steel tanks at 20°C.

**DESCRIPTION** Straw yellow, vibrant aromas of citrus and exotic fruit; juicy on the palate and easy to drink.

**FOOD PAIRINGS AND SERVICE** Perfect with shellfish, white meat and fresh cheese. Recommended service temperature: 8-10°C.

**FORMAT** 0,75 lt

**ALCOHOL** 13%