



TENUTA
SCRAFANA



CAMERECCIO

Toscana IGT White



2019

GRAPE VARIETIES

Trebbiano toscano, Malvasia, Vermentino.

VINIFICATION/MATURATION

Manual harvest of the grapes and soft pressing followed by static settling for about 24 hours.

Slow fermentation in stainless steel tanks at a controlled temperature of about 16 °C (60 °F).

Maturation in stainless steel tanks for 12 months.

TASTING NOTES/SENSORY ANALYSIS

Brilliant greenish yellow color with green hints reflections.

Intense bouquet characterized by fine notes of fresh fruit, medlar fruit and plum, floral notes of yellow roses and wild flowers, as well as shy mineral notes and fresh cutgrass.

The flavor is dry, very fresh, slightly soft, fairly balanced with a good persistence that is prolonged by savory notes.

ALCOHOL CONTENT

12,5 % vol.

PAIRINGS

Sushi, octopus and potato salad, clam soup, spaghetti with cockles, fresh pecorino cheese.

SERVING TEMPERATURE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.
