



CAMERECCIO

Toscana IGT White

2018

VINIFICATION

Manual harvest of the grapes and soft pressing, followed by settling static 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 4 months.
Bottle aging for at least 4 months.*

TASTING NOTES/SENSORY ANALYSIS

*Bright greenish yellow wine.
Fresh and fragrant bouquet with fruity aromas of plum and yellow apple, notes of broom flowers, chamomile and hawthorn fading to a vegetal note of cut grass.
On the gustatory impact the taste is surprisingly soft and supported by an appreciable flavor and freshness that gives it structure and prolongs its persistence for a few seconds.*

PAIRINGS

Seafood salads, tagliolini with clams, frog stew, steamed shellfish.

SERVING TEMPERATURE AT THE TABLE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.
