



TENUTA  
SCRAFANA



## GUALDRADA

*Toscana IGT White*

2018



### GRAPE VARIETIES

Trebbiano toscano.

### 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).

Aged in amphorae and acacia barrels for 24 months.

### TASTING NOTES/SENSORY ANALYSIS

Brilliant straw yellow color with intense greenish reflections.

Intense bouquet characterized by captivating aromatic notes of pineapple, pleasant hints of bitter almond, broom flowers and officinal herbs.

The flavor denotes a soft, pleasantly savory, and fresh structure, a balanced body and a fair persistence that closes on nuanced bitter and citrus notes.

### ALCOHOL CONTENT

12,5 % vol.

### PAIRINGS

Shrimp tempura, tagliatelle with artichokes, saffron risotto.

### SERVING TEMPERATURE

10 - 12 °C (50 - 54 °F)

### GOBLET TYPE

Goblet with medium-sized cup.