



Famiglia Falorni

Toscana IGT Bianco

PRODUCTION AREA:

Toscana

GRAPES:

85% SANGIOVESE, 15% CABERNET SAUVIGNON

ALCOHOL CONTENT:

12,0% Vol.

VINIFICATION

completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 20-23°C. Afterwards the wine is pressed and proceeds to the malolactic fermentation in steel tanks. When the wine is ready the process is completed with a tangential filtration prior the bottling.

TASTING NOTES

Colour: Brilliant ruby red colour.

Bouquet: Complex aromas of crushed berries.

Flavour: Pleasant roundness and clean tannic structure.

FOOD PAIRING

Ideal with red meats, stews and Pasta dishes.

Service Temperature: 16/18°C.

CODICE EAN

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www.agricoleselvi.it