




SANGIOVESE BIANCO Toscano IGT 2016 0,75l

White wine from red Sangiovese grapes vinified in white ("Blanc de noir"). Fruity with a pleasant acidity. A new entry for the Maremma wine variety.

It goes with a variety of food, included fish, shellfish and poultry. Served chilled for a perfect aperitif. Serve at 10-12 °C.

Fresh, intense, white wine with a pleasant acidity

Origin	Italy
Area of cultivation	Tuscany Maremma
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel
Types of grape	100% Sangiovese
Alcohol [vol. %]	12.5
Residual sugar [g]	2.44
Acid [g/l]	6
pH-value	3.04
Vegan	✓
Drink temperature	10°C - 12°C
Storage life	1 - 2 years
Maturation	6 months in steel tanks and at least 1 month in bottle before release
Production volume (bottles)	12,000
Awards	
Bar code	

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