



# annick

IGT TOSCANA BIANCO

PASSIONE BIODINAMICA!

### *Grape:*

Sauvignon Blanc, Vermentino; Southwest exposition; Guyot training; 4000-5000 plants per hectare, with the soil based with calcareous clay and filled with fossils from the Plio-Pleistocene area.

### *Harvest:*

The harvest generally starts the last week of August and continues through the middle of September. Sauvignon Blanc is harvested first, and Vermentino follows as it takes more time to mature. It is done by hand and clusters are selected for quality in two phases: first in the field and then more accurately in the cantina.

### *Vinification:*

The vinification occurs in two different ways to best express each variety and typicity. To maintain freshness of the Sauvignon Blanc, the grapes are vinified "in white" which means they are pressed and immediately fermented at a controlled temperature, using only indigenous yeasts coming from the "pied de cuve" or "starter", from the same parcels, simply harvested earlier. For the Vermentino, the grapes are briefly macerated on the skins for about 6 days to extract phenols and give the eventual wine a little more structure. This occurs in cement containers and with indigenous yeasts. Once the alcoholic and malolactic fermentations are finished, the wine is assembled and allowed to rest in cement and steel tanks until bottling, which occurs around the end of February.

### *Sensory characteristics:*

A pale straw yellow wine with green reflections, on the nose the Sauvignon Blanc gives an elegance and freshness. On the palate, citrus and fresh fruits are balanced with sapidity and structure, with shades of moscato from the brief maceration of the Vermentino. The dance between freshness and fruit meets a clean and sapid finish makes for an exciting wine for the senses.

### *Pairings:*

Classic pairings are with fish and crustaceans, but thanks to the freshness and structure, it is also well suited for white meats and typical tuscan salami.

### *Serving temperatures:*

9 – 10 Degrees



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