



## Toscana Bianco I.G.T. - Ribellino

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**Appellation:** Toscana indicazione geografica tipica

**Grape varieties:** 100% Vermentino

**Soil:** rich in sand and clay, with a considerable presence of marine fossils.

**Vine training system:** guyot

**Plant density per hectare:** 4.000 plants/ha

**Vinification:** the grapes ferment and age for 8 months in french oak tonneaux with maturation on the fine lees.

**Serving temperature:** 10°C

**Alcohol content:** 13% Vol.

**Sensory features:** Intense straw-yellow colour with golden highlights. The nose presents full notes of yellow fruit and sensations of white pepper. The palate is savoury and deep, with a long persistence.

**Pairings:** grilled fish, shellfish, grilled chicken. Also excellent with charcuterie.