

# FATTORIA MONTELLORI



## SANT'AMATO

### IGT Toscana Bianco

**Denomination:** IGT Toscana Bianco

**Variety:** 100% Sauvignon blanc

**Provenience:** Montalbano.

The vineyard located in Montalbano area 500 m sea-level. Soil, rich in silica and limestone guarantees mineral notes and freshness.

**Wine-making:** Fermentation carry on in steel tanks at controlled temperature, 10°C, for a period of 20 days

**Aging period:** Steel tanks, used in aging period, keep the aromas deep.

**Gustative notes:** Light yellow colour with light gold tints. Wine of great olfactory completeness, you can distinguish apricot, peach and tropical fruit, long and enveloping in the finish.

This wine is excellent for aperitif and matches sea-food plates.