

FATTORIA MONTELLORI



MANDORLO IGT Toscana Bianco

Denomination: IGT Toscana Bianco - White dry wine
Variety: 50% Chardonnay, 25% Sauvignon and 25% Vionier
Provenance: Montalbano

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

Wine-making: Fermentation carry on in steel tanks at controlled temperature, 12°C, for a period of 20 days.

Aging period: Steel tanks, used in aging period, keep the aromas deep, young and persistent. In February the wine is bottled and after a short period, ready for drinking.

Tasting note: Light yellow color with light green tints. Very complex and persistent aromas. White flowers and citrus notes.

Elegant taste, well balanced and harmonic. Good acidity and mineral notes.

Length and complex.

Serving temperature: 10°C

Year production: 35.000 btl

Mandorlo match well with shellfish soup, pasta, gnocchi cheese and risotti. Boiled fish, white meat and vegetables.

