

MARTOCCIA

WHITE wine

Production Area: Montalcino

Variety of the grapes: Trebbiano, Malvasia, Chardonnay

Soil: Medium mixture with remarkable skeleton presence.

Altitude : 250 m above sea level

Harvest period: First days of September

Vinification: After the fermentation in steel, the ageing continues in stainless steel tanks until bottling.

Bottle ageing: 1 month

Tasting notes : Brilliant straw yellow.

Predominant notes of yellow-paste fruit, peach with citrus notes in the finish. It is characterized by freshness and a pleasant roundness.

Food paring : Ideal with fish and salad dishes but also with soups, white meat and as aperitif. Match also with tomato pasta and fresh cheeses.

Serve at 10 °C.

