

VILLA CALCINAIA



Comitale

GRAPE VARIETIES

90% Grechetto and 10% Vernaccia

APPELLATION

I.G.T. Bianco Colli della Toscana Centrale

VINIFICATION

The grape must is left in contact with the lees at a low temperature, then pressed and clarified, followed by temperature controlled fermentation with the addition of carefully selected yeasts. Racking immediately follows fermentation, preserving the fruity and floral aromas.

FLAVOR PROFILE

Very pale straw yellow with green highlights. The nose is fruity with hints of spring flowers - generous, refined, harmonious and crisp. The flavor is robust, dry, soft and caressing with a typically intense aftertaste.

SERVING SUGGESTIONS

Excellent with fish, shellfish and fried foods.

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