

## ARIOSO 2010 - IGT TOSCANA BIANCO

**Grape:** Sauvignon blanc with a small percentage of Viognier.

**Alcohol by volume:** 12,5% vol.

**Vinification technique:** the grapes are pressed softly, the dregs are removed from the cold must and fermentation is carried out at a controlled temperature. Malolactic fermentation is avoided in order to preserve the aromatic fragrance and richness of the wine.

**Ageing:** for a few months in steel tanks and a couple of months in the bottle.

**Organoleptic characteristics:**

**Colour:** straw-yellow, lustrous with greenish reflections.

**Fragrance:** intense and fragrant, with notes of white peach, mint, melon and rue. Very persistent.

**Taste:** full-bodied and well-structured with a marked and pleasantly acid finish. Refreshing.

**Last vintage on the market:** 2010

**Advice for optimum tasting:** serve at 10 °C

**Food and wine pairing:** shellfish, crudités and sushi, smoked salmon, pasta with fish-based sauces, perfect as an aperitif.

