

ARIOSO

Igt Toscana Bianco

The voice of the Mediterranean

Vermentino vinified in purity, this is a wine that enhances the **sand** and the **breeze** of the Tuscan coast, a radiant pleasure to drink, enriched by savory notes and outstanding structure. The grapes have been carefully harvested by hand, and aging is carried out in stainless steel tanks to preserve the delicacy of its aromatic profile. It refines in the bottle for two months.

PRODUCTION AREA

Tuscany

VINIFICATION

In stainless steel tanks at a controlled temperature of 16 °C

SERVING TEMPERATURE

10 °C

BLEND

100 % Vermentino

AGING

2 months in the bottle

SOIL

Sandy-clayey, alluvial

SENSORY NOTES

Brilliant straw yellow color with greenish reflections, the nose has clear and intense aromas of citrus fruit, flowers and wild herbs, green apple and summer pears. A full-bodied white wine with excellent acidity; in the mouth, it is pleasant and delicate, savory and lively, persistent with a mineral aftertaste.

PAIRING

It goes well with fish dishes such as salmon; sea bass or sea bass with a side of potatoes and baked vegetables; monkfish; fried cod and pasta with mussels. It's perfect with white meats such as baked rabbit or with rosemary, larded or wrapped in bacon. Ideal with young and fresh cheeses.

THE NAME

An ethereal and luminous name, a hymn to the sky of the Tuscan coast caressed by the breezes of Libeccio and Mistral, glistening from the delicate refraction of the sun's rays on the sea.

