

# FATTORIA SARDI BIANCO

DOC COLLINE LUCCHESI  
BIANCO. ONE OF THE OLDEST  
DENOMINATIONS  
OF NORTHERN TUSCANY.



## PRODUCTION

**Variety:** Certified organic trebbiano, vermentino and other white grapes.

**Vinification and aging:** Harvested by hand. Maceration time depending on the years, in pneumatic press. Soft pressing and racking of the juice at low temperatures. The juice is fermented at controlled temperatures in concrete and stainless steel vats. The fermentation is spontaneous adding pied de cuve from the vineyard. Aging on fine lees for 4 months. Clarified with bentonite and filtered. Sulfites are added to the wine.



## TASTING NOTES

**Color:** Pale yellow with greenish nuances.

**Notes:** Intense, fragrant and lightly aromatic. Floral notes of white and rose flowers. Yellow and white pulp fruit notes. Light spicy note of white pepper.

**Palate:** Juicy, fresh and sapid.

## PAIRINGS

Thanks to its freshness and sapidity, Fattoria Sardi Bianco is an aperitif wine, also ideal with fish and shellfish dishes. It is best appreciated at a temperature of 10°C-12°C.