



SASSONE

I.G.T. Bianco di Toscana

FEATURES

The word "**Sassone**" in Italian means big stone and so the name of this wine comes from the name of the forest next to our vineyards, where a big stone is, and from the rich presence of marl in this vineyard. Marl gives a high perception of minerality in the wine.

DENOMINATION: I.G.T. Bianco di Toscana

VARIETAL: Blend of traditional Tuscan white grapes as Trebbiano, Malvasia and Vermentino

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Gragnano" 1.40ha, planted in 1970, on 250mt above sea level

SOIL: Loose rich in marl

VINIFICATION: Long fermentation in stainless steel at controlled temperature within 17°C, for about three weeks

MATURATION: Fast tartaric stabilization in stainless steel and bottling as soon as possible after the alcoholic fermentation

TASTING NOTES: It is a fresh, mineral and new wine characterized by high well balanced acidity. It is crystal clear in colour and dry and lively in taste.

FOOD PAIRING: Aperitivo, fish and white meat

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 12°C

ALCOHOL: 12.5%



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