

MilleEsettantotto

IGT COSTA TOSCANA BIANCO



MilleEsettantotto is obtained through the soft pressing of the whole bunches of Chardonnay and Viognier, which have been harvested on the same day. Following a short grape skin maceration, the grapes undergo a one-night natural decanting.

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MilleEsettantotto shows its pale yellow colour with a hint of green. Complex and light bouquet.

In the mouth it reveals a harmony of fresh and sweet notes joined to a remarkable body and persistence. Over time this wine is designed to surprise.

PRODUCTION PER HECTAR

MilleEsettantotto is a limited edition with numbered bottles.

VINIFICATION

MilleEsettantotto undergoes a long bottle-ageing, part of the must then is fermented in oak barrels while part of the wine is aged in cocciopesto anphoras.

TASTING NOTES

In the wine glass, MilleEsettantotto shows its vivid pale-yellow colour with green nuances. Complex and fine bouquet. Harmonic in the mouth with a continuous sequence of fresh and sweet sensations, combined to a relevant body and persistence. This wine is meant to have a remarkable evolution over time.

FOOD PAIRING

This wine can accompany fine, spiced seafood dishes, white truffle dishes and mushroom risotto. It is perfect also with white meat dishes.