

ALTETA

Toscana Sauvignon IGT



Grapes: 100% Sauvignon Blanc

Vineyard: in “Villa Patrizia”, at 450m a.s.l. upon a windy hill with a western exposure

Training system and production: branched Guyot - 6000 kilos per hectar

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: low temperature in stainless-steel tanks, after a quick skin maceration. Following soft pressure before alcoholic fermentation. The wine lays on the yeasts cell with some batonages before bottling

Harvest period: end of August

Serving temperature: 10-12° C

Pairing: asparagous, vegetable soups, seafood

Colour: lemon yellow with green reflections

Bouquet: varietal, passionfruit, grapefruit. Very fresh, rich in mineral and well balanced acidity. Long persistence

First vintage: 2019 (1995 and 1996 were produced before)



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