



TENUTA
SCRAFANA



CAMERECCIO

Toscana IGT White

2018



GRAPE VARIETIES

Trebbiano toscano, Malvasia del Chianti, Vermentino.

VINIFICATION/MATURATION

Manual harvest of the grapes and soft pressing followed by static settling for about 24 hours.

Slow fermentation in stainless steel tanks at a controlled temperature of about 16 °C (60 °F).

Maturation in stainless steel tanks for 6 months.

TASTING NOTES/SENSORY ANALYSIS

Bright greenish yellow wine.

Fresh and fragrant bouquet with fruity aromas of plum and yellow apple, notes of broom flowers, chamomile and hawthorn fading to a vegetal note of cut grass.

On the gustatory impact the taste is surprisingly soft and supported by an appreciable flavor and freshness that gives it structure and prolongs its persistence for a few seconds.

ALCOHOL CONTENT

13 % vol

PAIRINGS

Seafood salads, spaghetti with clams, frog stew, steamed shellfish.

SERVING TEMPERATURE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.