

Il Cavaliere Toscana

INDICAZIONE GEOGRAFICA TIPICA

From the heart of Tuscany's Maremma zone comes this profoundly terroir-influenced wine, produced according to organic vine-growing methods with total respect for nature and the environment.



TASTING NOTE

A straw yellow with bright golden highlights, it displays on the nose intense notes of white-fleshed and exotic fruits. On the palate these are enriched by a tangy and delicately citrusy mineral vein. Dry and very refreshing, it has a particularly easy-to-drink profile.

GRAPES

Vermentino and Chardonnay

ORIGIN

The 24 hectare Doganella vineyard, situated at Pitigliano, in the heart of the Tuscan Maremma, on soils rich in tuff of volcanic origin.



VINIFICATION and MATURATION

Fermentation and subsequent maturation for around 5 months in stainless steel tanks.

ALCOHOL

12% vol.

SERVING TEMPERATURE

08-10°C

SERVING SUGGESTIONS

Ideal as an aperitif, or with finger foods, sushi and fish- and seafood-based dishes.

BOTTLE SIZE

750 ml

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