

SANT'ELLERO BIANCO - TOSCANO IGT – LA GINESTRA

Vinification: This delightful wine, predominantly composed of 80% Trebbiano and 10% Malvasia Toscana, is intricately crafted with 10% added Sangiovese. Through a meticulous process of whole-cluster and carbonic maceration, the grapes' skins impart rich flavours and hues. The Sangiovese, vinified separately as a direct-pressed white, is introduced after fermentation to elevate the wine's acidity. Aged in stainless steel and fermented with native yeasts, it promises a vibrant and refreshing profile, showcasing the elegance of its varietals.

Tasting Note: This enchanting wine captivates the senses with delightful aromas of white peach and lush floral notes, complemented by a subtle, mineral undertone. Its soft, delicate texture caresses the palate, leaving a memorable impression enhanced by a chalky weight that lingers long after each sip.

Style	Medium Body Balanced White
Producer	La Ginestra
Category	White
Country	Italy
Region	Toscana
Appellation	Toscana Bianco Igt
Grape Variety	Malvasia, Sangiovese, Trebbiano Toscano
Vintage	2024
Barrel	No Barrel
Alcohol Content	12%
Organic & Biodynamic	Sustainable Quality, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood