



**TUTTO ANFORA BIANCO - TOSCANA BIANCO
IGT - LA GINESTRA**

Vinification: Grapes are harvested in mid-September, followed by spontaneous fermentation and maceration on the skins for at least 7 months in amphorae. Minimal doses of sulfur dioxide are used (less than 20 mg/L). The ageing also takes place in terracotta amphorae, with no added sulphites and unfiltered.

Tasting note: Orange-yellow color with intense aromas of autumn fruit, quince, pear, and white currant on the nose. The palate features white apple, dense texture, and a long, aromatic finish.

Producer	La Ginestra
Country	Italy
Region	Toscana
Appellation	Toscana Bianco Igt
Grape Variety	Trebbiano Toscano
Vintage	2022
Barrel	Amphora
Alcohol Content	12,5%
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