



Cantina di Pitigliano

Bianco Kasher

Toscana I.G.T.



NAME:

Kasher

DENOMINATION:

Bianco Toscano

CATEGORY:

I.G.T.

PRODUCTION AREA:

Pitigliano - Manciano - Sorano

SOIL:

Tuff - loose ground

ALTITUDE:

320m a.s.l.

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

spurred cordon, guyot.

VARIETY:

50% Trebbiano toscano,
50% Malvasia toscana

VINIFICATION:

Alcoholic fermentation in stainless steel at controlled temperature. After resting in stainless steel, the wine refines for a short period in the bottle.

ALCOHOL:

12,5% vol.

TASTING NOTES:

Straw yellow colour. Precious aroma with flower notes. Fresh and balanced flavor.

PAIRING:

It's perfect with seafood starters, fish, white meats and young/medium aged cheeses

SERVING TEMPERATURE:

Serve at 10 - 12 °C.

BOTTLE FORMATS:

0,750L