



Cantina di Pitigliano

## Scenario

Toscana Bianco

I.G.T.



**NAME:**

Scenario Bianco

**DENOMINATION:**

Toscana Bianco

**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:**

Trebbiano Toscano,  
Malvasia Toscana.

**VINIFICATION:**

Alcoholic fermentation  
in stainless steel at  
controller temperature.

**ALCOHOL:**

12% vol.

**TASTING NOTES:**

It's a dry white wine  
with hints of dried fruits  
and white flowers.

**PAIRING:**

It's perfect for every  
meal. It's excellent with  
white meats.

**SERVING TEMPERATURE:**

Serve at 10 - 12 °C.

**BOTTLE FORMATS:**

Lt 3.000, Lt 5.000