



TENUTA
SAN VITO



AMANTIGLIO

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA



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Classification:	Toscana I.G.T. Bianco.
Blend:	Chardonnay
Harvest:	In September
Vinification:	The grape are lightly pressed, and the must is cool-fermented without the skins in stainless steel. No malolatic fermentation.
Maturation:	In stainless steel, then additional bottle ageing.
Sensory Profile:	Brilliant straw yellow in appearance, complex nose showing fruit and floreality, with classic varietal peach and apricot, plus ultra-ripe tropical fruit; harmonious on the palate, with all components in balance; crisp, tasty acidity and rich flavours.
Serving Suggestions:	Perfect with risotto, seafood dishes, and with poultry and veal.