



VILLA S. ANDREA

Gamberaia IGT Toscano Bianco

General features

Abc IGT Toscana Bianco.



Vermentino 80%, Pinot Bianco 20%



Chianti Classico, central Tuscany.



The vineyards are located on hills 300 s.l.m. above sea level with exposition to the South, the grounds are rich in galestro (plastic clay) and alberese (limey-clay with bits of rock) and give this wine elegance as well as good structure.



The accurate selection of grapes are cut only by hand when they have reached the right state of ripeness and collected in small cases.

Vinification: the must obtained through a soft press of cold grapes is conveyed into stainless steel vats where it stays for 24 hours at a temperature of 10° C.

Aging: after completing the fermentation process the aging period continues for three months at a constant temperature. Once bottled, this wine will receive an additional month of bottle refining.



Organoleptic properties



Colour: clear, straw yellow, with light golden reflections.



Aroma: on the nose it is fresh and floral, with fruity notes of white apple.



Tasting notes: in the mouth it is dry, fresh, pleasantly sapid and persistent.



Serving temperature: 10-12° C



Suggestions: the wine matches perfectly with fresh seafood and shellfish, vegetables and white meat.

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Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
