

PS
WINE

premium wine selection

Vini di Qualità



Damare Bianco

Diadema

| | |
|-----------------------|---|
| CLASSIFICATION | IGT Toscana Bianco |
| TYPE | White |
| REGION | Tuscany |
| GRAPE VARIETY | Vermentino, Chardonnay, Sauvignon Blanc. |
| HARVEST | Beginning of September. |

VINIFICATION

The selected grapes are gently pressed, followed by a static cold clarification and alcoholic fermentation at a temperature of 16 ° C in steel for Vermentino and Sauvignon Blanc..

MATURATION

Chardonnay ferments in barriques and refines for 3 months. The assembly of the wines takes place in February and follows the subsequent bottling and aging in the bottle before selling.

TASTING NOTES

The perfect synthesis between Vermentino and the noble vines of Chardonnay and Sauvignon Blanc. Floral and fruity notes emerge on the nose with typical sensations of Mediterranean scrub, sage and thyme; the mouth is fresh, elegant and delicate with a good gustatory structure. A wine with a refreshing and savory finish, perfect in food pairings and as an aperitif.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.