

**ARIOSO**  
**IGT Toscana - 2012 vintage**

**Grapes:** Sauvignon blanc.

**Alcohol by volume:** 12% vol.

**Vinification:** the grapes are pressed softly, the dregs are removed from the cold must and fermentation is carried out at a controlled temperature. Malolactic fermentation is avoided in order to preserve the aromatic fragrance and richness of the wine.

**Ageing:** for a few months in steel tanks and a couple of months in the bottle.

**Organoleptic characteristics:**

**Colour:** straw-yellow, lustrous with greenish reflections.  
**Fragrance:** intense and fragrant, with notes of white peach, mint, melon and rue. Very persistent.  
well-structured with a marked and pleasantly refreshing acid finish.

**Tasting temperature:** 10 °C.

**Food and wine pairings:** shellfish, crudit es and sushi, smoked salmon, pasta with fish-based sauces.  
Perfect as an aperitif.

