



80% TREBBIANO
20% VERMENTINO

PRODUCED WITH GRAPES
GROWN USING
ORGANIC FARMING
WHITE WINE
ITALIAN PRODUCT
TOSCANA
ITALIA



SCASSINI

*The perfect harmony between
tradition and innovation
in our white wine*

In our cellar, tradition and innovation form a perfect partnership, most evident in the Scassini white wine. Traditional grape varieties such as Trebbiano and Vermentino (present in a smaller part) are harvested and delicately placed in crates, then immediately transported to the cellar, destemmed, and taken to the press where they are separated from the skin.

The fermentation of the so-called "silent must" is slow and controlled at low temperatures around 14-15 degrees. This process results in a wine with a straw yellow color and brilliant golden and green reflections.



Classification:

IGT (Indicazione Geografica Tipica)

Grape Variety:

80% Organic Trebbiano
20% Organic Vermentino

Color:

Brilliant straw yellow with golden reflections highlighting its clarity and freshness

Vinification and Aging:

Fermented in refrigerated stainless steel tanks at very low temperatures (14°-15° degrees) for 15 days and aged in the bottle for 6/7 months

Tasting Notes:

Fruity aroma with hints of peach and apricot; on the palate, it has a very soft entry with notes of fresh fruit and a pleasant sense of freshness. Alcohol: 12% Vol.

Pairing Notes:

It pairs perfectly with seafood appetizers, seafood risottos, and grilled fish. Also excellent with light vegetarian dishes and fresh cheeses. Its freshness enhances delicate and aromatic flavors.



• FATTORIA •
SANTA
LUCIA

Produced and bottled by Società Agricola
Fattoria Santa Lucia s.s.a. - Pontedera Toscana Italia

The harmony of the landscapes, composed over centuries by the orderly work of man