

#### 80% TREBBIANO 20% VERMENTINO

## SCASSINI

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

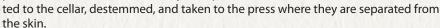


VINO BIANCO

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 transpor-



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.



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



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.



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