



Fumé Blanc 2019

The wine is obtained 100% from the Sauvignon Blanc variety, has a specific green-yellow color and crystal clear. The scent, which is splendid and elegant, reveals vegetal aromas complemented with tones of tropical fruits. The uniqueness of this wine arises from the 6-month maturation in new barrels of French oak with pronounced minerality as well as from the application of the "sur lie" method, which produces a complex bouquet. The taste is full, varietal, with typical freshness and with long and harmonious aftertaste..

The uniqueness of the wine results from the ageing in new French oak barrels with pronounced minerality, as well as from the application of the "sur lie" method, which enables the extended contact of the wine with the fine lees. In this way the complex bouquet of this wine is enriched with discrete flint tones and hints of smoke. This wine is best served at 7-10°C, combined with fresh sea fish, salmon starters, green salads and chicken dishes.

Alcohol: 13% by Vol.

Bottled: May 2020

