



Fumé Blanc 2015

This wine, made from 100% Sauvignon Blanc grapes, is characterized by a green-yellow color and crystal clearness. The nose is splendid and elegant, with dominant vegetal aromas complemented with tones of tropical fruits. The taste is medium-bodied, varietal, with a typical freshness and with a long and harmonious aftertaste.

The uniqueness of the wine results from the ageing in new French oak barrels with evident 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 8-10°C, combined with fresh sea fish, salmon starters, green salads and chicken dishes.

Alcohol: 12.5% by Vol.

Bottled: April 2016