



Cantina Gentili

Costa del Sole IGT Toscana White 2023

Alcohol
content:

12,50%

Grape variety:

Trebbiano Toscano 70%
Malvasia Bianca Lunga 20%
Other grapes 10%



Winemaking process:

The hand-picked grapes are de-stemmed and subjected to a soft pressing. The must obtained is then cooled to a temperature of 10 ° C to promote its natural decantation. It is subsequently poured into special stainless steel tanks where alcoholic fermentation takes place at a controlled temperature of no more than 18 ° C. The wine is stored in tanks at a temperature of 10 ° C to make it remain fresh and fragrant.

Organoleptic properties:

Pale straw yellow colour with clear greenish highlights. The clear and sparkling colour recalls memories of chlorophyll, green apple, wild flowers and lime peel. Slim and slender to the palate. Not heavy to taste, dominated by freshness, closes with a citrus return.



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