



B.S.T. SAUVIGNON

Toscana IGT



THE IDEA

These wines are called **BABY SUPERTUSCAN** because, unlike their “Senior” SuperTuscan cousins, their ageing takes place only in stainless steel – a technique that makes them pleasant, fresh and easy to drink, and gives them softness on the palate and fruity notes

THE GRAPE

Grapes: Sauvignon varietal wine.

IN THE WINERY

Vinification: without skin contact after cold static decantation, temperature-controlled at 16°C in stainless steel containers.

Ageing: “surlie” (on the lees) for at least 4 months.

Bottle ageing: minimum 2 months

THE WINE

Tasting: to the sight: straw yellow with bright reflections and green shades. On the nose: intense varietal scents of pineapple, Sicily citrus fruits, peach and exotic fruits. On the palate: fresh, sourish with bittersweet sensations, elegant and persistent, modern.

At the table: everything that is white, perfect for a happy hour, original and surprising with seafood salads with Mediterranean dressings and finger food.

First harvest: 2016

Serving temperature: from 9°C with appetizers to 14°C

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.

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