

Bartali
Casa fondata nel 1927



Centalto Bianco

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Toscana Bianco I.G.T.
- GRAPE VARIETY: Trebbiano 80% Malvasia 20%.
- PRODUCTION TECHNIQUES: The grapes harvested in the month of September are pressed very softly. Vinification takes place at a controlled temperature of 18°C and, once fermentation is over, the wine is stabilised and then bottled.
- COLOUR: Light straw yellow.
- BOUQUET: Intense, with notes of white flowers.
- TASTE: Fresh and smooth, with a good aromatic persistence.
- ALCOHOL STRENGTH: 11,5% vol.
- SERVING SUGGESTIONS: Raw vegetables with olive oil dip (pinzimonio), pasta with light sauces, white meats and soft cheeses.
- SERVING TEMPERATURE: Serve at 10-12°C.

Casa Vinicola Bartali s.r.l.