



**SANGERVASIO**

**NATURA DEL VINO**

# Sangervasio Bianco



## Production Notes

**Denomination:**

Toscana Bianco IGT

**Grape varieties:**

Vermentino 65%, Chardonnay 25%, Sauvignon Blanc 10%

**Vineyards:**

New generation vineyards,  
with 6,000 plants/hectare, and yields of 1-1.5 Kg. per plant.

**Harvest:**

By hand, in the first decade of September.

**Wine making:**

Vermentino and Sauvignon Blanc ferment in concrete tanks  
at controlled temperature;

Chardonnay ferments in 225 liter barriques.

**Aging:**

At least 10 months of bottle aging at controlled temperature.

## Tasting Notes

**History:**

White wine based on the local grape Vermentino, to offer all  
the crisp and mineral feature given to the wine by the  
proximity of the Tyrrhenian sea.

**Style:**

Mediterranean, crisp.

**How to describe it:**

Good structure, intense straw yellow, with white fruit (apple)  
and tropical aromas (pineapple), followed by the Chardonnay  
sweet spicy note. Rich, mineral taste.

**How to enjoy it:**

Ideal for a daily consumption. Great not only with fish,  
but also with tasty dishes with vegetable and white meat.

**Service tips:**

10-12°C. in Chardonnay style tasting glasses.

**Organic Certification**

Bioagricert IT BAC 091793 T 000006

Usa - US BAC 091793 T 000006

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