

BEVOBIANCO



APELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Alta Maremma)
GRAPE VARIETIES	Chardonnay (80%), Viogner (20%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2024
WINEMAKING	Soft pressing, cold static clarification, single-varietal fermentations at controlled temperature 16°C, in stainless steel tanks.
AGING	The Viogner, in stainless steel tanks, and the Chardonnay, in used barriques, are aged for 6 months on their fine lees.
BOTTLE FORMAT	0,750 Lt. / 1,5 Lt.
PACKAGING FORMAT	Cartons of 3 and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
VITICULTURE / HARVEST	The 2024 grape harvest was characterised by a fairly balanced start to the season, with decidedly abundant rainfall compared to the seasonal average, normal temperatures, and favourable temperature fluctuations until the first half of July. From the second half of July onwards, on the other hand, the strong heat, both day and night, put a strain on the vines, which nevertheless reacted very well thanks to the abundant water reserves. September and October, characterised by abundant rainfall, prolonged the ripening and harvesting times. A vintage with generous yields, balanced in terms of alcohol and phenolic ripening.
ALCOHOL CONTENT	13,5 % alcohol by volume (%Vol.)
VISUAL NOTES	Brilliant straw yellow, with greenish hues.
OLFACTORY SENSATIONS	Intense and complex, with initial notes of white flowers that evolve into hints of fresh fruits (banana and white peach) rounded by a fine hint of oak.
TASTE SENSATIONS	Fresh and pleasant mouth entry. Well balanced with intensity and persistent sapidity. Wine of excellent overall pleasantness and with an elegant and harmonious finish.
PAIRINGS	Fresh or half-seasoned cheese. Steamed, grilled or baked fish. First courses based on fish or with white meat sauces.