

PASHÀ

Appellation: IGT Toscana

Vintage: 2022

Bottling period: April 2023

Bottles produced: 2000

Grape Variety: Chardonnay, Vermentino

Fermentation: A controlled temperature not above 18°C, 64° F

Maceration: Off the skins, 15 days

Alcohol content: 13 % Vol

Area of Production: Colli di Marsiliana,

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 10 tons/hectare.

Plant density: 5000 vines/ha



Tasting notes

A pale yellow with a greenish tinge. Aromas of fresh fruit, peach and white flowers. Its excellent sapidity enhances its freshness.

Food pairing

An extremely food friendly wine and ideal as an aperitif, perfect for fish dishes as well as with white meat.