

SULEY 2018

Appellation: IGT Toscana

Vintage: 2018

Bottling period: April 2019

Bottles produced: 2000

Grape Variety: Sangiovese, Vermentino

Fermentation: 15 days at controlled temperature
not above 16°C, 61°F, off the skins

Maceration: Off the skins, 15 days

Alcohol content: 13.50 % 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

Produced by separating the skins from the must, this white wine offers a fresh fruity aroma with some sour cherry, plum and blackberry notes. Straw yellow in color, full of body and freshness.

Food pairing

This robust white wine pairs well with seafood, poultry and pork.

