

# VENTISEI

## BIANCO 2019



TOSCANA I.G.T. BIANCO

It all started with a *pied de cuve* of indigenous yeasts and then the magic began. This fun wine contains 27% Sangiovese grapes, which are red! Whole bunches are pressed so the juice does not remain in contact with the skins, thus creating a fresh, straw yellow nectar. We love our Sangiovese and we think it gives a nice extra punch to this wine. Alcoholic fermentation lasted approximately 30 days. The refinement took place in stainless steel tanks to give the palate a more linear sensation of this silky and warm wine.

Fresh and crunchy aromas of pear, pineapple, and lemon zest make their way with each sip. Let yourself be transported back in time to childhood and your love for citrus and vanilla ice cream. Refreshing, lively and enveloping with an intense and fruity finish.



35% Malvasia 33% Trebbiano,  
27% Sangiovese, 5% Grechetto



300 meters a.s.l.  
984 feet a.s.l.



Variable, depending on  
each single vineyard



River sediments from the  
Pleistocene, rich in clay  
and limestone



Guyot  
from 4 to 12 years old



Picked by hand between late  
August and mid September



Alc. 12.5% by Vol.



11,000 bottles

### BIANCO AT A GLANCE

#### LOOKS LIKE

Gustav Klimt - The Kiss

#### FEELS LIKE

A sunny day

#### SOUNDS LIKE

Kid Rock - All  
Summer Long

#### SMELLS LIKE

A stroll in the orchard

#### TASTES LIKE

Pear, lemon zest,  
pineapple and vanilla



Pied de cuve is the process whereby we pick a small amount of grapes before the harvest begins and we use these as the base for the alcoholic fermentation. This allows us to enhance the bond between vineyard and wine providing a layer of complexity and romanticism.



90 pts James Suckling