



# TORRACCIA DI PRESURA

## SOLITARIO

**Classification:** IGT white Toscano wine.

**Grapes:** Tuscan Trebbiano, Chardonnay and white long Malvasia; produced since 1994.

**Vinification:** in the absence of maceration with fermentation of first-pressing must under controlled temperature (18° C.) for a period of 18-22 days in stainless steel tanks.

**Characteristics:** straw colour, intense floral scent of white and yellow fresh flowers with fruity notes, it is a fresh, lively, elegant, balanced and fine wine. It preserves for a few years.

**Alcohol:** 11,5% by Vol.

**Temperature of service:** 8°-10° C.

**Combinations:** all types of fish, crustaceans, hors d'oeuvre, white meats, fish or vegetables risottos, fresh cheeses.

