

# TORRACCIA DI PRESURA



## SOLITARIO

### IGT Toscana Bianco

Solitario, the only still white wine among the products of Torraccia di Presura, was born in 1994. It is a wine that expresses the freshness, savouriness and richness of the Tuscan terroir. If Tuscany is especially known for its great traditional red wines, it can be said that in a land that is so well suited, also white varieties find the ideal conditions to express the high quality and distinctiveness.

**Classification:** IGT Toscana Bianco.

**Vinification:** in the absence of maceration with fermentation of the free-run juice at a controlled temperature (18 °C.) for a period of 15-20 days in stainless steel tanks.

**Characteristics:** light yellow tending to straw colour with the passing of time, intense floral scent of white and yellow fresh flowers with fruity notes, it is a fresh, lively, elegant, balanced and fine wine. It can be kept for several years.

**Alcohol:** 12 - 13.5% by vol. depending on the vintage.

**Temperature of service:** 8°-10° C.

**Combinations:** all kinds of fish, seafood, appetizers, white meat, asparagus Bismarck, risotto with fish and vegetables, fresh cheeses.



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## **PREMI**

Vintage 2014

- Seal of Approval AWC Vienna International Wine Challenge 2015