



TENUTA
SAN VITO

AMANTIGLIO - TOSCANA IGT CHARDONNAY



Name Amantiglio

Classification Toscana Igt Chardonnay

Blend 100% Chardonnay.

Harvest In September.

Vinification The grapes are lightly pressed, and the must is cool-fermented without the skins in stainless steel. No malolactic fermentation.

Maturation In stainless steel, then additional bottle-ageing.

Sensory profile Brilliant straw yellow in appearance; complex nose showing fruit and floreality, with classic varietal peach and apricot, plus ultra-ripe tropical fruit; harmonious on the palate, with all components in balance; crisp, tasty acidity and rich flavours.

Serving suggestions Perfect with risotto, seafood dishes, and with poultry and veal.