



FATTORIA DI S. QUINTINO



GRAPES TREBBIANO AND MALVASIA

GROWING AREA COMUNE DI SAN MINIATO,
PISA

ALTITUDE 200 MT. A.S.L.

TRAINING SYSTE

TUSCAN TURNED UPSIDE DOWN

GRAPE HARVESTING BY HAND WHEN PHENOLIC
MATURATION IS REACHED

VINIFICATION BRIEF COLD MACERATION ON SKIN

MATURATION AND AGING 3 MONTHS IN
STAINLESS STEEL TANKS AND 3 MONTHS IN BOTTLES

TASTING NOTES

COLOUR: STRAW YELLOW

TASTE: DELICATE, FRESH WITH FRUITY NOTES

ALCOHOL 12 - 12,5 %VOL.

SERVING TEMPERATURE 6 - 12°C

MATCHING FOODS IDEAL WITH GRILLED FISH,
ESCALOPES WITH LEMON AND SPICY FOODS



NICCHIAIA IGT Toscana

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