

Terre a Mano Sassocarolo

(IGT Bianco Toscano)

Trebbiano, Malvasia Bianca del Chianti



Sassocarolo is the estate's 'orange' wine having spent its first 4 days of fermentation on the skins to add to the texture and color of the finished wine. Once the grapes are pressed off the skins, the fermenting must goes into old French Tonneau barrels for next 12 months seeing fairly regular battonage. No yeasts are added to the process, no sulfur is used, and the unfiltered wine is full of expressive character. Rich, yet delicate stone fruit character shoots forth from the glass, with light floral tones, and earthy minerality.

Bon Vivant

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