



LaSELVA Sangiovese Bianco

REGION/ ORIGIN	Tuscany Toscana I.G.T.	WINEMAKER	Roland Krebser
VINTAGE	2018	WINERY ESTABLISHED	1980
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate
ALCOHOL	12.5%	AGE OF VINEYARD(S)	5-17 years old
FERMENTATION	Stainless steel	SOIL TYPE	Galestro, Alberese Jurassic period
AGING	6 months	ELEVATION	5-50 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	Light single filtering Bentonite	HARVEST DATE	Mid-September
TOTAL SULFUR RS	79 mg/l .74 g/l	PRODUCTION	14,000 bottles

***LaSelva has practiced organic farming since the beginning in 1980
Because it makes better wine, not because it's fashionable***

LaSelva sits within the Maremma D.O.C. in the southern portion of Tuscany in a small town called Magliano, producing their phenomenal wines in an underground cellar built in 2000. Having started farming and vinifying in 1980 as a certified organic estate, *LaSelva* may arguably be the very first organic property with a certificate in all of Italy. Since the beginning, their extreme commitment to producing clean wines of integrity by keeping balance between the grapes and the environment they are raised in, is inspiring and authentic. There are four vineyards that the estate owns and farms, and their wide bottlings of various native and international varietals reaches to an annual production of about 180,000 bottles. Natural fermentation for their red wines, as well as neutral oak, and extremely low sulfur additions (if any), are a few practices *LaSelva* employs in order to give the greatest expression that they can in their fruit. This winery offers exceptional value in all that they do, and the personality within each wine is evident and extraordinary.

'Thanks to our commitment, to our love for nature and its balanced ecology, through painstaking attention to the vines and to their soils, our grapes are able to yield great wines.'

The *2018 Sangiovese Bianco* is a one-of-a-kind white wine, as it is one of the only expressions of this classic local red varietal in white form. From younger vines, the Sangiovese grapes are immediately pressed off the skins in order to showcase only the fresh flesh of the fruit, without any imposing skin tannin or even color. Fermentation took place in stainless steel and then the wine rested there for another 6 months before a light filtration and bottling. The fresh and easy-drinking result is not only fantastic, clean, and zippy, but also a unique experience and great talking point; as it is just simply not ever done with this classic grape. Wonderful with white fish and firm cheeses, the flavor profile exhibits nuances of red fruits yet combined with more classic citrus and tree fruit tones. Truly unique and a must have!