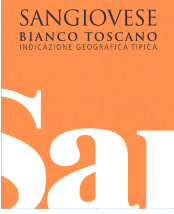


LaSelva Sangiovese Bianco

(IGT Toscana)

Sangiovese



LaSelva

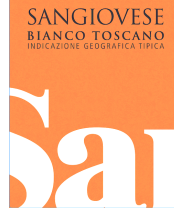
The Sangiovese Bianco is a one-of-a-kind white wine, as it is one of the only expressions of this classic local red varietal in white form. The Sangiovese grapes are immediately pressed off the skins in order to showcase only the fresh flesh of the fruit, without any imposing skin tannin or even color. With only the use of stainless steel, 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.

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