

SANT'ANTIMO BIANCO DOC «SORALISA»

"In a land of red wines, a great white makes his way".

The two white varieties always cultivated at Fanti Estate, Trebbiano and Malvasia, are used together with Vermentino and Viogner. This wine was born as a tribute to the owner's aunt Lisina, as the name "Soralisa" suggests. Fruity and complex at the nose, it gives strong notes of minerality and sapidity in the mouth.

2019 SANT'ANTIMO BIANCO DOC «SORALISA»

Grape variety: Malvasia Toscana, Trebbiano Toscano, Viognier, Vermentino

Vineyards: 2 hectares

Age of the vines: 10-30 years

Soils: averagely clayish Altitude: 210-370 m a.s.l. Yield: 50 quintals per hectare

Harvest: manual, half September according to the seasonal trend

Vinification: the grapes are softly pressed and then put in the stainless steel tanks where they undergone fermentation at a controlled temperature (between 17° -19°). After that, the wine is kept in the tanks for three

additional months

Alcohol content: 13.5 %

Acidity: 5.7 g/l

Tasting Notes:

Color: pale yellow straw

<u>Nose</u>: complex: intense notes of pear, papaya and dried apricots are followed by citrusy fragrances of cedar and orange blossom, together with spicy notes

of white pepper

<u>Palate</u>: persistent and structured. A little sweeter at the attack compared to

the sapidity and minerality perceived on the finish.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

The weather conditions of this vintage was pretty perfect. It started with a little rainy winter and then it continued with a spring characterized by average temperatures which guarantees an optimal vegetative balance of the plant. During summer months, there had been a perfect temperature variations during days and nights, which favored an excellent grapes ripening and a good set of acidity which led to a great aromatic profile of the wine. Number of stars: five.





