



SULEY

IGT TOSCANA

APPELLATION	IGT Toscana
GRAPE VARIETY	Sangiovese, Vermentino
VINTAGE	2022
ALCOHOL CONTENT	13% Vol

WINE-MAKING

MACERATION	Off the skins, 15 days
FERMENTATION	A controlled temperature not above 16°C (61°F)
BOTTLES PRODUCED	2000
BOTTLING PERIOD	April 2023

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	7 tons/hectare
PLANT DENSITY	5000 vines/ha

TASTING NOTES

Produced by separating the skins from the must, this white wine offers a fresh fruity aroma with some sour cherry, plum and blackberry notes. Straw yellow in color, full of body and freshness.

FOOD PAIRING

This robust white wine pairs well with seafood, poultry and pork.