



Isola Bianca

A bouquet of fruited notes blends well with the mineral notes typical of this varietal. The taste is pleasant and complex, with an excellent balance between acidity, structure and persistency. An aftertaste of almonds gives it a slightly bitter finale. A thoroughly enjoyable wine.



Appellation:	Vernaccia di San Gimignano DOCG
Grapes:	Vernaccia di San Gimignano 100%
Average age of vines:	15 years
Harvest:	Mid September
Vinification:	Grape skin maceration in press for one night, soft pressing the day after the harvest, cold settling of the must, alcoholic fermentation at a controlled temperature of 16°C in stainless steel. No malolactic fermentation
Ageing:	4-5 months in stainless steel at controlled temperature
Bottling:	February
Ageing in bottle:	3-4 months



Reviews

VINTAGE 2022

Wine Enthusiast – 90

Wine Spectator – 90

VINTAGE 2022

Wine Enthusiast – 90

The nose starts savory, with notes of spices and herbs, then brightens into a burst of citrus, before softening into a sunset of white flowers. Citrus stars on the palate, as grapefruit flirts with lemon, while acidity provides freshness and vivacity.

Wine Spectator – 90

A perfumed, elegant white hallmarked by floral, peach, apple and preserved lemon flavors. Harmonious and vibrant, with excellent length and a chalky sensation on the finish. Drink now. 800 cases made, 318 cases imported.

