



Damare Bianco



-Diadema-



VINIFICATION

Gentle pressing, followed by cold static clarification. Alcoholic fermentation at 16°C in stainless steel for Vermentino and Sauvignon Blanc.



AGEING

Chardonnay ferments and ages in barriques for about 3 months. The blending of the wines takes place in February. The wine is then aged in bottle before release.



Straw yellow colour with golden reflections, bright and clear.



TASTING NOTES



It immediately reveals floral notes of elderflower and gardenia, followed by yellow plum, Mediterranean citrus, papaya, and passion fruit.



CLASSIFICATION

I.G.T. Toscana Bianco

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

Vermentino, Chardonnay, Sauvignon Blanc

AGRICULTURAL SYSTEM

Conventional

HARVEST

Early September



On the palate, the acidity gives vibrancy and precision, leading to a pleasantly bitter finish. Flavors of butter, yellow peach, and white currant emerge.