



I BALZINI



Pairings:
Ideal pairings include light meat sauces, pizza, and rich fish dishes like cacciucco, acqua pazza, cod, and tuna steak. Excellent as an aperitivo, it can also be served cold at around 12°C.



SANGIOVESE - MAMMOLO

I BALZINI BALZE VERDI

IGP Toscana

THE WINE

Fresh and flowery bouquet. Unlike the rest of our wines, I Balzini Balze Verdi is a “ready to drink” wine, pleasurable and joyful. It is youthful, full of character, freshness, and personality. It is perfect for wine drinkers looking for a high-quality product to drink daily that can accompany the entire meal.

FERMENTATION

Mammolo grapes are left to macerate for three days and then softly pressed. Skin-less vinification with indigenous yeasts at controlled temperatures. Whole Sangiovese grapes undergo a week-long maceration and fermentation with indigenous yeasts. Malo-lactic fermentation and aging in stainless steel vats at controlled temperatures for three months.

WINEMAKER'S NOTE

The freshness of crunchy fruits, cherry, and violet. A care-free wine, mellow, and easy to drink. Fragrant fruitiness and low-key tanning build into its pleasantness.

TASTING NOTES

- **Colour**
Strong ruby red.
- **Aroma**
Fresh and fruity. Violet and red fruit notes.
- **Taste**
Smooth, sapid, joyful and elegant. Fresh and thin tannins with great acidity.

SERVING SUGGESTIONS

Ready-to-drink wine to be served in tulip-shaped glasses.

TERROIR

Pliocenic origin, sedimentary strata with yellow sands and clays. Significant presence of marine fossils.

MICROCLIMATE

Temperate - hot climate. Average to high rainfall, cold winters and warm to hot summers with sunny sunsets.

SUN EXPOSURE

South - West. Vineyards running north-south.

VINEYARD WORK

Soil work alternating with natural grass covering and cordon pruning with a few spurs and a low number of buds per plant. We perform crop thinning during the growing season and a final selection during harvesting. Grapes are hand-picked and placed into small cases, moved to the cellar, and further selected with a conveyor belt at pressing.

