

09 Equilibrista

TUSCANY WHITE · INDICAZIONE GEOGRAFICA TIPICA

2025



TECHNICAL DATA

GRAPE BLEND	Vermentino 100%
APPELLATION	Tuscany White IGT
TRAINING SYSTEM	Spur cordon
PLANTING DENSITY	5,000 plants/hectare
YIELD/HA	100 quintals/hectare
HARVEST	First decade September
VINIFICATION	Temperature-controlled fermentation in stainless steel tanks
AGEING	On the lees for 3 months
BOTTLE REST	At least 2 months
ALCOHOL	13.00% vol.
FORMAT	750 ml · Case of 6 / 12

SENSORY PROFILE

APPEARANCE

Straw yellow with greenish hues. Brilliant, full-bodied, lively.

NOSE

Fresh citrus fruit — lemon, grapefruit, lime. White flowers, Mediterranean aromatic herbs. Mineral, saline undertone.

PALATE

Fresh and savoury attack. Good acidity, medium body. Long finish with persistent saline and mineral note.

EVOLUTION

Excellent in the first year. Can gain complexity up to the second year from vintage.

FOOD PAIRINGS

- Grilled fish — sea bass, gilt-head bream, striped bass
- Crustaceans and shellfish
- Seafood starters, tartare, tuna or swordfish carpaccio
- Fresh cheeses — ricotta, crescenza, buffalo mozzarella

SERVICE

10 – 12 °C

Serve well chilled. A few minutes in the glass enhances the aromaticity and minerality.