



FRATELLI  
WINES



## Sangiovese Bianco

Variety: Sangiovese 100%

Vintage: 2015

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### Production information

Vineyard: Plot D Nimgaon

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 7 tons

Total Production: 26,000 bottles

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### Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10 days.

Ageing process: aged in stainless steel tanks and final ageing in bottles.

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### Wine analysis

Alcohol: 13.5

Total Acidity: 5.0

pH: 3.40

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### Tasting notes

Avoiding overexposure to the sun imparts delicate yet refined aromas of coconut and bougainvilleas. On the palate, hints of vanilla and violets along with a light body characterize this rare white wine.

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### Food pairing

Galouti Kebab, Bouillabaisse, Pan Seared Scallops, Pad Thai.