

## SANGIOVESE BIANCO

**Variety:** Sangiovese 100%

**Vintage:** 2023

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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 Shoot Positioning

**Plants per Hectare (1Ha = 2.5 acres):** 4000

**Harvest technique:** Hand picked from 8 am - 6 pm

**Yield/Ha:** 10 tons

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### FERMENTATION PROTOCOL

**Fermentation:** At 18-20° C, in stainless steel tanks for 10 days.

**Ageing:** Aged in stainless steel tanks and final ageing in bottles.

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### WINE ANALYSIS

**Alcohol:** 12.5    **Acidity:** 5.6    **pH:** 3.2

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### TASTING NOTES

No overexposure to the sun, imparts delicately refined flavours of coconut & bougainvilleas. There are hints of vanilla and violets throughout the palette. A light body characteristic to this rare white wine.

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### PAIRING NOTES

Appam with Chicken stew, Seafood Paella, Coconut rice, Penne Alfredo

