OBVIUS BIANCO - ORGANIC

Tuscany, Italy

Salcheto

www.salcheto.it

Method & Production

Trebbiano from the Poggio Piglia estate is blended with Vermentino from the organic estate, Incontri from Suvereto. The juice is left to go through spontanious fermentation in stainless steel tanks and then matured for four months, it is left unfiltered with no added sulfites, 70% in steel and 30% in wood.

Tasting Notes

Beautiful nose of bruised apple, toffee popcorn and apple pie. Light, fresh and clean, good minerality and lovely soft stone fruit flavors on the palate.

Food Matching

Spaghetti with clams

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
SA9024	Obvius Bianco - Organic	Trebbiano: 75% Vermentino: 25%	2024	13.5%	Screw Cap	6x0.75lt	Yes	No	Yes	Yes