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## SEIMIGLIA ORGANIC

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Wine produced exclusively using Trebbiano grapes. The grapes are hand picked in crates and, once the stems have been removed, they are spontaneously fermented in stainless steel tanks without, however, controlling the temperature and maintaining the skins until the pomace rises to the surface. The tank is then drawn off and only the first pressing completes the alcoholic fermentation, which now continues in Hungarian tonneaux. The wine remains on its lees with battonage for about a year, during which the malolactic fermentation also takes place. Subsequently, the wine rests in the tank for about three months before being bottled. Only 800 bottles were produced.

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**Organoleptic characteristics:** Seimiglia is distinguished by a golden yellow colour. The nose is intense and persistent, with strong balsamic notes, a subtle breath of wildflowers, hints of almond, saffron, spicy and very mineral. In the mouth the wine is fresh-tasting, savoury and full-bodied with a long persistence.

**Pairings:** Seimiglia goes well with white meat, aged and blue cheese, and can be easily paired with Asian-influenced fusion dishes.

