



# RIBELLANTE

WHITE IGT Toscana



Why this name?

Because we disobey to the common belief that Tuscany cannot produce great white wines. Ribellante takes up this challenge. It is a big and refined wine, fragrant but fresh, with hints of grapefruit, mirabelles and acacia Blossom with an elegant mineral finish.

Blend:

Malvasia Toscana, Malvasia di Candia, Riesling, Chardonnay.

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**Varieties:** Riesling, Malvasia, Chardonnay

**Alcohol Volume:** 12,5% - 13,5%

**Total Acidity:** 6,5 - 7 gr./l.

**Aging:** fermentation in steel vats and 4 months maturing on lees

**Extension of vineyard:** 1,5 hectare

**Altitude:** 200 m a.s.l.

**Soil:** marine and lacustrine clay with palombino limestone

**Best food/wine combination:** excellent as aperitif - tuna fish tartare - wild smoked salmon salt-baked sea bream - grilled swordfish