

# MASSO BIANCO

Maremma Toscana DOC

MANTELLASSI

VITICOLTORI DAL 1960



*White grapes from the oldest Maremma viticultural tradition are used to make Masso Bianco. This wine represents the evolution of Maremma farmhouse whites.*

**Region:** Tuscany, Italy



**Grapes:** Trebbiano Toscano, Vermentino, Sauvignon

**Vineyards:** Vineyards in the hills of the Tuscan Maremma

**Vinification:** Soft crushing with a grape/wine yield of approximately 60%, controlled temperature fermentation

**Aging:** 2 months in stainless steel tanks, then bottled young to retain its freshness and fragrance

**Tasting notes:** Tropical and balanced, with hints of pineapple, green apple, lime and citrus. Its fragrance, freshness, friendly taste and eclectic table pairings make this a popular wine

**Pairing:** lean fish, appetizers and pasta

