



Light straw color. The bouquet is fruity and fresh. Fumaio is well-rounded and combines vibrant character from both varietals, with a crisp and zesty finish.

FUMAIO TOSCANA IGT

The name Pouilly Fume is historically known for producing Sauvignon blanc. The name Fumaio is derived from the name "Fume." Chardonnay is blended with Sauvignon blanc to produce a delightful and refreshing combination.

SOIL

Calcareous and well-drained.

PRODUCTION TECHNIQUE

After fermentation at low temperatures, the wine is racked into stainless steel. Early bottling helps capture varietal freshness.

BOUQUET

Fruity and fresh.

TASTE

Well-rounded and combines vibrant character from both varietals, with a crisp and zesty finish.

FOOD PAIRING

Serve chilled, Fumaio pairs well with shellfish, chicken, light summer salads. Perfect as an aperitif.

ORIGIN

Hillside vineyards in the southern part of Tuscany

VARIETIES

Sauvignon Blanc and Chardonnay

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	5.2 g/l
Residual Sugar	3 g/l

SIZE(S)

750ml 0 80516 40814 9

PACK(S)

750ml 12pk