




Damare BIANCO

I.G.T. TOSCANA

OENOLOGIST	Stefano Chioccioli		
LANDSCAPE	Hilly		
VARIETIES	80% Chardonnay 20% Viognier		
AGEING	in stainless steel tanks with some skin contact		
REFINING	in the bottle for minimum 3 months		
ALCOHOL CONTENT	13 % BY VOL.		
SERVING TEMPERATURE	8°-10° C		
PAIRINGS	Sautéed shrimp with orange and ginger, Vietnamese style pork chops with lemongrass and fish sauce.		
ACCOLADES	2014: James Suckling 91/100		
AVAILABLE SIZE	0.75 L	AVAILABLE MC	 X12

“Dense and fascinating wine with dried apples, pears and hints of melon. Full body, plenty of fruit and a juicy finish.”

DAMARE Bianco is a highly refined Chardonnay and Viognier blend. Chardonnay provides the structure, sweetness and complexity while Viognier confers to the wine a tropical aroma, freshness and a long lasting olfactory finish.

DAMARE BIANCO has a straw-yellow colour with golden reflections. The aroma is expansive with hints of exotic fruit and white flowers, enhanced by a marked sensation of aromatic herbs. On the palate it is perceived as soft and clean, harmonious and balanced. The taste persists at length and at the end, offers a delicate sensation of kiwi.