



TASTING NOTES

Crisp, delicious aromas of white peaches and nectarines - imagine gorging yourself on your grandmother's peach tree - join a delicate hint of wildflowers, pervading the senses, transporting you to that #pourmeanotherglass mood. Refreshing, buoyant, fragrant and with a sapid finish, Bianco calls for tasty nibbles at apéritif time, light seafood or simply... for another sip!

Ventisei

Bianco Toscana

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Tuscany	Trebbiano
APPELLATION	Malvasia Bianca
Toscana IGT	Sangiovese

WINERY

Eline was bitten by the wine bug a long time ago, but didn't fully feel the symptoms until she arrived in Montepulciano, Tuscany. Her mother, Virginie Saverys, had taken over Avignonesi winery. Observing her and her team walking the vineyards and caring for every single bunch of grapes was a pivotal moment of fascination. The way they managed to bottle the message of each vintage in such a unique manner, giving voice to a specific terroir, was like a budburst of inspiration--she had to take a step further.

When Eline turned 26, she opened Antwerp, Avini. She would often visit Avignonesi though, and during one of their blending sessions she couldn't resist the temptation of sneaking in. For fun, she tried her own blend...and I fell in love on the spot. When she was looking for a name for this wine, it seemed only natural to refer to this intense and wine-fueled year. Thus, Ventisei--26 in Italian--was born.

CULTIVATION

This fun wine contains 19% Sangiovese grapes, which are red! Whole bunches are pressed so the juice comes out fresh and in a straw yellow color. The Sangiovese is well-loved and it gives a nice extra punch to the Trebbiano and Malvasia in this wine. Hand picked between late August and mid-September.

VINIFICATION

The alcoholic fermentation lasts from 20 to 30 days.

AGING

An eye is kept on the Bianco which is aged partly in stainless steel vats and partly in used barriques. It is kept on its fine lees, stirred on a regular basis until December.