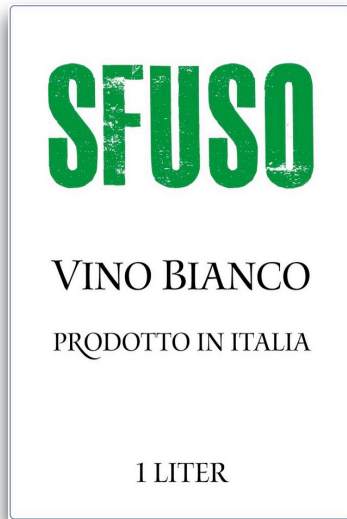




SFUSO Vino Bianco da Tavola 2019, 1L



REGION	Vino da Tavola
GRAPES	Chardonnay & Pinot Bianco
VITICULTURE	Sustainable agriculture.
VINICULTURE	Vinified off the skins; fermentation in stainless steel tanks under temperature control. Unoaked.
SOIL	Pebbly and permeable.
ALCOHOL	12%

“Sfuso” is Italian meaning “loose wine,” as in unpackaged or bulk. More properly defined: bulk wine, wine from the cask (the barrel or container where wine is fermented, matured, stored or shipped). So, this is slightly different because we sprung for the bottle. Beyond that, this is straight from the spigot... the concept here is good wine that is affordable and as approachable as what locals drink on a daily basis.

Pinot Bianco needs specific growing conditions to excel; high elevations on hillside vineyards, generally above 450 meters (1,476 feet). This combination of altitude and fresh breezes create cool temperatures during the growing season. Less direct sun is ideal, and it tends to shine in areas where the soils are more complex. The wines have a lively and fresh acidity, but typically less zippy than Pinot Grigio/Gris, offering a slightly rounder finish. A versatile grape; it is often blended with Chardonnay, and used in still, sweet and sparkling wine production (such as Franciacorta—the Italian sparkling wine made in the *Méthode Champenoise*).

Handpicking and cold fermentation promote freshness; the wine is not oak-aged, which allows the varietal characteristics of Chardonnay and Pinot Pinot Bianco to remain prominent.
