



ROMEO



SERE'
Bianco di Toscana
I.G.T.

In the production of the VINO Nobile area I save a small part of white grapes to produce a fresh and floral wine that is well appreciated during the hot Tuscan summers. Originally this wine was born as a small production for my friends with whom I also invented the name, acronym of the names of four dear friends of mine who greatly appreciated it during a summer dinner in 2010.

The fermentation of the grapes takes place in stainless steel vats and then aged until the spring following the vintage. A short period in the bottle completes the production phase of this wine simple but always part of this wine region.

Grapes: Grechetto and Chardonnay

Possibility of aging: 1-3 years

Serving suggestion: A pleasant wine served as an aperitif, perfect with vegetables or fish dishes