

GALESTRO

TOSCANA IGT



Vineyards

The grapes used to produce this wine come from the best vineyards cultivated in the Tuscan hills.

Soil: abundant in galestro, a gray rock that characterizes most of the soil in Tuscany.

Altitude: variable from 150 to 300 meters above sea level.



Grape varieties

Trebbiano, Malvasia and Chardonnay



Vintage 2019

A good vintage with a great ripening and picking season.

First vintage: 1990



Vinification and ageing

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation and subsequent aging take place in temperature-controlled stainless steel vats.

Alcohol content: 12.5%



Tasting notes

Color: pale yellow with shades of green.

Aroma: scents of wild flowers accompanied by fruity notes.

Tasting profile: the palate is fragrant, pleasantly fresh with a finish of citrus notes. Quite persistent.



Why?

- Galestro is Ruffino's tribute to the soil of Tuscany, the company's mark on a perfumed and pleasurable wine that bridges the old and new Tuscany of white wines.
- Galestro is a versatile wine, whose delicate flavours make it perfect for pre-dinner drinks as well as superb pairing with starters and fish dishes.
- Galestro was originally made from white Chianti grapes, a region that has innovated white winemaking over time. Tuscany now boasts enjoyable white wines that understand the market and are well received by the young segment.

