

## Duca di Saragnano Toscana Sangiovese Bianco



### **Description:**

Duca di Saragnano Toscana Sangiovese Bianco is an unusual white wine made entirely from Sangiovese, Tuscany's most famous red grape. Pale straw in colour, it offers aromatic notes of orange blossom, quince and delicate stone fruit, alongside a subtle hint of sour cherry. The palate is fresh and mineral-driven, with a lightly savoury edge and a clean, floral finish, combining texture with bright acidity in a distinctive and versatile style.

### **Tasting notes:**

Orange Blossom, Quince, Peach, Sour Cherry, Citrus, Mineral, Floral Finish

### **Allergens:**

Contains sulphites.

### **Dish Pairing:**

- Lemon and herb chicken
- Seafood pasta
- Fresh and smoked cheeses
- Light vegetable dishes

### **Talking Point:**

This wine is a great example of “bianco da uve rosse” — white wine made from red grapes — achieved by pressing the juice off the skins immediately to avoid colour extraction. While common in sparkling wine, it's rare for still wines, especially with Sangiovese. It's typically labelled under Toscana IGT, as traditional DOC rules don't allow white wines made from Sangiovese, highlighting the innovative, rule-bending approach of modern Tuscan producers.