



Description:

Tenuta Santi Giacomo e Filippo Bellantonio is a distinctive white from the Marche, made from 100% Incrocio Bruni 54, a little-known local crossing of Sauvignon Blanc and Verdicchio. Pale straw in colour, it has expressive aromas of lemon, chamomile and white flowers, with subtle mineral notes. The palate is fresh and notably savoury, with pronounced citrus character, fine acidity and a gently rounded texture, finishing with a refreshing saline quality.

Tasting notes:

Lemon, Chamomile, White Flowers, Green Apple, Citrus, Mineral, Saline

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled or baked fish
- Seafood pasta
- Fried calamari
- Fresh cheeses

Talking Point:

Incrocio Bruni 54 was created in the Marche in the 1930s by agronomist and ampelographer Bruno Bruni, crossing Sauvignon Blanc with Verdicchio. It was largely abandoned because of its naturally low yields, but Tenuta Santi Giacomo e Filippo helped bring the variety back into production. Bellantonio is named after the family's grandfather Antonio and is made from grapes grown organically in the Montefeltro area near Urbino.