

# Astrale Vino Bianco Italia

Astrale Bianco emerged as a cuvee wine, a blend of three of different Regions in Italy: Grillo from Sicily, Vermentino from Tuscany and Sauvignon from Friuli.

Since the mythical times of Roman Gods, Italian culture has been anchored in the skies. The celestial spheres have always served as guides on the sea and on the land. "Astrale" is for us a bridge to the distant past when a culture was being born of Gods and Emperors, of myth and history blended together to define the people of the same land under the same skies.



## Grapes

50 % Grillo, 30% Sauvignon,  
20% Vermentino.



## Appellation

Vino d'Italia



## Production area

Sicily / Friuli / Toscana.



## Alc

13 %



## Serving Temperature

Enjoy at 12°C.



## Tasting notes

White and yellow stone fruit aromas, with hints of tropical notes. Refreshing on the palate, showing a brilliant fruit concentration, spiced pear notes anticipate a lively finish.

## Winemaker



**Peppe Randazzo**

Peppe and our winemaking team travelled across the different Italian wine regions to meet with local farmers and understand the different traditional winemaking approaches to applying them back on a bigger scale, to deliver consistently high-quality wines. A blend of different iconic Italian grapes sourced from some of the top wine regions of Italy across the best vintages.

## Food pairing



Astrale Bianco best companions are creamy sauces, poultry and seafood, hard or soft cheese.

