

# Vino Bianco NV

## BACKGROUND

Founded by Giulio Straccali in 1925, Straccali has been in the vanguard of progressive Chianti producers for over a century. A man of vision, Giulio sought to communicate through his wines the scents, colors, and flavors of his beloved Tuscany to the rest of the world. In 1978, the Zingarelli family (of Chianti Classico's Rocca delle Macie) began a long and fruitful relationship with Straccali that continues to this day. United by a shared dream set out by Giulio Straccali many decades earlier, the two families have pursued the same objective: to invite the world to discover the tantalizing flavors and colors of Tuscany, using wine as the ambassador. Beloved for their exceptional flavor, modest prices, and eye-catching labels, Straccali wines remain true to their Tuscan roots — like this juicy-crisp bianco.

## TERROIR & VINTAGE NOTES

Grapes are grown in the province of Siena, along the border of Chianti Classico. The soils are characterized by a higher quantity of clay, limestone, and sea concrete, giving the wines elegant tannins and fresh flavors. Alfio Auzzi, the Zingarelli family's vineyard manager, is also the steward of Straccali's vineyards, following the same strict regimen used in Rocca delle Macie's vineyards — including hand harvesting of grapes and the same sustainability practices.

## WINEMAKING & AGING

Hand-picked grapes undergo two hours of maceration followed by a gentle pressing. Fermentation takes place in temperature-controlled (68°F) stainless steel vats for 12 days. The wine is then bottled and released.

## TASTING NOTES

In the glass, look for a bright straw color with copper highlights. The nose is elegant yet intense and bursts with notes of white stone fruit (especially peaches), apples, and white flowers. The palate is well-balanced with great structure, fruity apple-forward notes, and a lingering, citrusy finish. Perfect served with a gentle chill alongside whole-roasted fishes dressed with Mediterranean herbs and lemon, grilled shrimp, or classic spaghetti aglio e olio.

# STRACCALI

## ORIGIN

Tuscany, Italy

## SIZE

750ml

## TECHNICAL DETAILS

ABV: 12.5%, TA: 6.05, RS: 13, Ph: 3.36,  
Closure: Screw Cap

## WINEMAKER

Luca Francioni

