CACHET WINE

Toscana Bianco Sangiovese, Duca di Saragnano

Code TOSC005

A delicious Italian white wine brimming with orange blossom and quince characters, produced by this multi-award winning wine producer.

Tasting Notes:

Brightly and clearly straw yellow colour. A fresh sour cherry, orange blossom and broom enhance the aromatic complexity of this wine, while hints of quince linger in the background. Rich on the palate and on its minerality, pleasantly fresh, harmonic and slightly savoury.



CACHET WINE

Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Tuscany
Type	White Wine
Grapes	Sangiovese
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Barbanera SRL
Producer Overview	Based at the foot of mount Cetona in a region- the Tuscan area- which is as generous as it is beautiful, renowned worldwide for its excellent grapes. Even today their work is inspired by their past, supported by the story they carry on their shoulders, by a heritage that every day encourages them to overcome hurdles, to increase the quality standard of a production process which is tradition rooted but always designed and carried out as a function of innovation. Passion and ambition are two of the most important guiding principles in their company culture, this is probably the reason why one of their priorities is to expand constantly their strategic goals even by crossing regional borders looking for new excellence to offer consumers. **Read more online**
Closure Type	Cork
Food Matches	Fabulous with chicken kebabs marinated in lemon and olive oil
Press Comments	Wine Merchant Top 100, Highly Commended, 2025. Brian Elliott, Midweek Wines, June 2025: "The absence of skin contact in the rarely encountered white sangiovese means that subtlety and delicate flavours replace the powerful fruit and herbal characteristics red versions display. Don’t be discouraged though because the result here is impressive with inviting aromas drawing you into the wine’s rich quince, apple and white currant flavour range. Those elements combine neatly with orange and tobacco-based depth and sharp grapefruit and lime acidity."