



VERMENTINO

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

Full, large and round that gives volume and persistence to taste.

Grape Varieties: Vermentino 100%

Area of production: Tuscan coast, Italia

Alcohol Content: 13%

Harvest: First half of September

Vinification: The grapes are soft pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15-20° in stainless steel tanks. The wine then is stored at 18/20°, in stainless steel tanks until the bottling time.

Color: Straw yellow

Bouquet: persistent, with hints of fruit and aromatic herbs.

Palate: soft, light acidity. Fresh and lovable.



Food pairing
Ideal as an aperitif and with any fish courses

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