

AMBRATO VERMENTINO TOSCANA IGT

Production area: Marcialla - (Florence)

Grape variety: Vermentino

Production technology: the selected grapes are macerated in stainless steel tanks for 48 hours. After gentle pressing, the must obtained is transferred to French oak barriques where alcoholic fermentation takes place.

Maturation and ageing: at the end of fermentation, the wine is aged on the lees in French oak barriques for 8 months with weekly batonnage.

Tasting notes: straw yellow colour with golden reflections. Hints of ripe fruit, apricot and peach combine with floral notes and hints of aromatic herbs. On the palate, it is full-bodied and complex, supported by good acidity. Long lasting and mineral aftertaste, with hints of white fruit and warm notes of wood.

