

Vermentino I.G.T Toscana

Classification: Bianco Toscana I.G.T

Production area: Marcialla

Grapes: Vermentino

Production technology: Selection of the grapes, soft pressing and fermentation of the must in stainless steel tanks at a controlled temperature of about 16°C.

Maturation: Aged on the lees for 4 months in stainless steel tanks

Tasting notes: Straw yellow colour with greenish reflections. Ample mineral bouquet with floral tones. On the palate the citrus note is integrated nicely with a strong acidic component. Long, sapid and pleasantly intense finish.

Pairings: Fish based dishes, chicken salad.

Serving temperature: 8-10°C

