



TOSCANA VERMENTINO

Vermentino

A clear straw-yellow colour with greenish highlights, the nose opens with delicate overtones of flowers and green apple, alternating with citrusy notes of citron and lemon. The palate is lively and full-bodied, with a fresh mouthfeel and a sapid and vibrant finish.

Grape varieties

100% vermentino

Production zone

Montepulciano

Soil

Clay soils

Training system

Guyot

Density of planting

5000 vines per hectare

Yield

90 quintals per hectare

Average age of vines

12 years

Ageing

In stainless steel tanks for 4 months

Bottle maturation

2 months

Analytical data

Alcohol content 13% - Total acidity 5,4 g/l - pH 3,38

Food match suggestions

Ideal with white meat, light fish dishes and risottos.

Wine format

 0,75 L