



VERMENTINO MAREMMA TOSCANA DOC

Wine with intense, fragrant scents and a pleasant freshness on the palate. Produced exclusively with Vermentino, a grape typical of the Maremma region.

Grape variety: Vermentino

Production area: Magliano in Tuscany

Annual production: 20,000 bottles

Grape harvest: manual, in mid-September

Vinification: the grapes are harvested by hand during the coolest hours of the day, and are then crushed and pressed. The flower must is left to decant and ferment in stainless steel at a temperature of 16°C. Ageing on the lees for 6 months in steel tanks and refinement in the bottle for at least 3 months.

Flavour and aroma: straw yellow. Hints of citrus fruits, peach and yellow flowers. Harmonious, full-bodied flavour, with an intense, persistent and savoury finish.

Pairings: aperitifs, vegetable and fish dishes, shellfish and white meats.

Serving temperature: 10-12°C.

Certification: ICEA – Naturland Fair

Fun fact:

The vermentino variety is a white grape that needs heat, light and temperature changes in order to fully bring out its aromatic characteristics. Hilly vineyards are therefore the ideal setting for producing wines like our Vermentino, which have a strong personality.