

Vermentino

INDICAZIONE GEOGRAFICA TIPICA

In the heart of Tuscany's Maremma zone, on volcanic soils, the Vermentino grape shows at its very best in this zesty and lively wine.

TASTING NOTE

A deep straw yellow, with faint green highlights. On the nose it offers intense aromas of ripe and exotic fruits; the palate is delicately fruity, lithe and lively, with a long and nicely tangy finish.

GRAPES

Vermentino 100%

ORIGIN

The grapes are selected both from the Montebuono vineyard, Rompicollo estate in Pitigliano, and in the Albore estate in Scansano. The soils are of volcanic origin with good exposure and excellent ventilation.

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VINIFICATION and MATURATION

After pressing, the must undergoes a short cryomaceration with its skins, to extract the aromatic precursors. Fermentation is carried out slowly at low temperatures and then the wine refines for 5 months in stainless steel tanks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Its fresh, tangy style make it excellent for accompanying seafood and even quite elaborate fish dishes; try it also with vegetable tempura, or stuffed vegetables.

BOTTLE SIZE

750 ml

