



VERMENTINO

Type of wine: young white

Grapes: Vermentino 100%

Soil Type: mainly clay, with medium fertility and excellent water retention

Vinification: produced exclusively with free-run juice, after a brief cryomaceration it is vinified at cool temperatures in stainless steel; kept on the fine lees at low temperature until bottling

Colour: straw yellow with greenish reflections

Bouquet: typical with delicately pleasant floral and fruity notes

Flavour: quite fresh with a persistent fruity note, long on the finish and with a slightly bitter final note

Alcohol by vol.: 12,50%

Food affinities: particularly suitable for antipasto, aperitif, pasta dishes with seafood, fish tartare

Anecdotes: one of the first Vermentino's planted in the Torgiano area