

# VERMENTINO

<b>Denomination</b>	Vermentino Toscana I.G.T.
<b>Grape variety</b>	Vermentino
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Vinification</b>	Hand harvesting; fermentation at a controlled temperature of 18-20° for 2 weeks, followed by refinement in steel tanks.
<b>Refinement / Ageing</b>	A brief period in steel vats before bottling in the spring following the harvest.
<b>Color</b>	Bright straw yellow.
<b>Fragrance</b>	A rich and intriguing bouquet with hints of honey, nectarine peach and floral fragrances.
<b>Taste</b>	With a fine structure, good balance and acidity, which gives pleasant freshness, with good returns of white fruits.
<b>Alcohol content</b>	13%
<b>Acidity</b>	5,7 g/l
<b>Serving temperature</b>	8-10°C
<b>Food pairing</b>	Excellent with light first course, fish and white meat dishes.
<b>Storage</b>	The wine will keep up to 2 years, depending on the vintage.
<b>Type of bottle</b>	Lt. 0,75 bottle
<b>Bottles produced</b>	3,500