



## Toscana Bianco Vermentino I.G.T.

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**Appellation:** Toscana indicazione geografica tipica

**Grape varieties:** 100% Vermentino

**Soil:** rich in sand and clay, with a considerable presence of marine fossils.

**Vine training system:** guyot

**Plant density per hectare:** 4.000 plants/ha

**Vinification:** the grapes undergo soft pressing followed by temperature-controlled fermentation at 16°C. The wine ages on its lees in steel for seven months, until it is ready to be bottled.

**Serving temperature:** 10°C

**Alcohol content:** 12,5% Vol.

**Sensory features:** straw-yellow colour with highlights verging on green. The nose presents scents of peach, apricot and apple enhanced by citrus notes. Crisp on the palate, with a rich mouthfeel and savoury flavour.

**Pairings:** fish and shellfish, cheese and vegetable dishes.