

Vermentino Maremma Toscana DOC

GRAPE:	Vermentino
PRODUCTION AREA:	The Tuscan Maremma
ALTITUDE:	150 metres above sea level (492 ft.)
SOIL TYPE:	Deep, rich with a good fraction of clay
TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	5,100 per hectare (610 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	13,50 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium, tulip-shaped
AGING POTENTIAL:	3/4 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

TECHNICAL INFORMATION

The grapes are harvested at full technological and aromatic ripeness to enhance their aromatic potential and structure. Off-the-skins vinification begins with the soft-pressing of the grapes and continues with fermentation in steel tanks, where the wine stays in contact with the lees for about five months in order to acquire further nuances of flavour.

TASTING NOTE

A bright straw yellow heralds the intense, elegant bouquet where the dominant citrus and white-fleshed fruits are threaded with appealing hints of Mediterranean herbs. On the palate it unfolds over an intriguingly agile structure nicely paced by a well-sustained savouriness.

FOOD MATCHINGS

Ideal with vegetable or fish-based starters and excellent with all saltwater fish preparations, including first and main courses served with aromatic herbs or spices. Perfect with Catalan-style lobster.

Vermentino



Tenuta Sassoregale