



VERMENTINO MAREMMA TOSCANA LEARDO DOC

AREA OF ORIGIN:

Handpicked grapes exclusively from estate vineyards next to Roselle, Maremma Toscana.

PEDOCLIMATIC ENVIRONMENT:

Foothills facing south-west full of rocks and stones, wich make it perfect for great wines.

GRAPE VARIETIES:

Vermentino 100%.

COLOUR:

Straw yellow

CHARACTERISTICS:

A white wine with a touch of class, a persistent bouquet of fresh fruit with a delicate flowery notes.

GASTRONOMIC COMBINATIONS:

Goes perfectly with white meat, fish, seafood and cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 12-14 °C.

WINEMAKING:

Temperature controlled fermentation without the grapeskins in stainless steel vats.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Green poly laminate