



## VERMENTINO DOC

**AREA OF ORIGIN:**  
Maremma Toscana.

**PEDOCLIMATIC ENVIRONMENT:**  
South westerly foothills; soil consisting of stone.

**GRAPE VARIETIES:**  
Vermentino 100%.

**COLOUR:**  
Straw yellow.

**CHARACTERISTICS:**  
Intense bouquet of fresh fruit with delicate floral notes. Well balanced and harmonious wine.

**GASTRONOMIC COMBINATIONS:**  
A very good aperitif, it is an excellent accompaniment for hors d'oeuvre, seafood courses, soups and fresh cheese.

**SERVING TEMPERATURE:**  
Serve at a temperature of 12-14° C.

**WINEMAKING:**  
In white, fermentation at a controlled temperature of 14-16°C in stainless steel tanks.

**BOTTLE:**  
Bordeaux 750 ml

**CAPSULE:**  
PVC gold