

Vermentino 2016

Maremma Toscana DOC

GRAPE:	Vermentino
PRODUCTION AREA:	Maremma Toscana DOC
ALTITUDE:	150 meters above sea level (492 ft.)
SOIL TYPE:	Deep, rich with a good fraction of clay.
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	5,100 per hectare (610 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	13,5 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium, tulip-shaped
AGING POTENTIAL:	3/4 years

TECHNICAL INFORMATION

The naturally aromatic grapes are gently pressed and undergo a cool temperature (15°C-17°C) fermentation off the skins in temperature-controlled stainless steel tanks. Once fermented to dryness, the wine remains in contact with the fine lees for about five months to enhance the complexity and impart roundness on the wine's structure.

TASTING NOTE

Bright straw color. The elegant and expressive nose is dominated by citrus and stone fruits framed by fresh herbs and minerality. Robust and round on the palate with generous concentration of fruits. It tastes rich but is utterly fresh with a persistent mineral-driven finish.

FOOD PAIRING

Fresh and robust, this wine is incredibly versatile and has a special affinity to anything with strong herbal notes (like pesto or salsa verde) or citrus (like ceviche or mussels in a lemon-butter sauce). Ideal with many seafood preparations – from raw oysters to grilled shrimp – and white meats like suckling pig.

