

Vermentino Maremma Toscana DOC

GRAPE:	Vermentino
PRODUCTION AREA:	Tuscan Maremma
ALTITUDE:	150 metres above sea level
SOIL TYPE:	Deep, rich with a good fraction of clay
TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	5,100 per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	13,50 % vol.
SERVING TEMPERATURE:	8-10 °C
RECOMMENDED GLASS:	Medium, tulip-shaped
BOTTLES PER CASE:	Six
FORMAT (CL):	75

WINEMAKING PROCEDURE

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 acquiring further nuances of flavour.

SENSORY PROFILE

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

FOOD MATCHINGS

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

Vermentino



Tenuta Sassoregale