

Vermentino

TOSCANA

indicazione geografica tipica



Vines

Vermentino 100%

Technique of vinification and ageing

Soft pressing of the grapes, static clarification of the must and fermentation at a controlled temperature.

Production of grapes per hectare

6500 kg/Ha

Annual production

6,500 Bottles

Colour

Pale straw yellow with green nuances

Bouquet

Intense, fruity with hints of cedar and white fruit

Ideal temperature

10/12 °C