



## VERMENTINO

**Type of wine:** young white

**Grapes:** Vermentino 100%

**Soil Type:** mainly clay, with medium fertility and excellent water retention

**Vinification:** produced exclusively with free-run juice, after a brief cryomaceration it is vinified at cool temperatures in stainless steel; kept on the fine lees at low temperature until bottling

**Colour:** straw yellow with greenish reflections

**Bouquet:** typical with delicately pleasant floral and fruity notes

**Flavour:** quite fresh with a persistent fruity note, long on the finish and with a slightly bitter final note

**Alcohol by vol.:** 12,50%

**Food affinities:** particularly suitable for antipasto, aperitif, pasta dishes with seafood, fish tartare

**Anecdotes:** one of the first Vermentino's planted in the Torgiano area