

VERMENTINO 2017

DOC Maremma Toscana

VALDIFALCO



Wine Description

A refreshing summer wine! This Vermentino convinces with mediterranean fruit and a certain mineral, lightly salty aroma. On the pallet juicy and elegant with nice acidity. 100% vegan

Wine Type:	still wine white dry
Alcohol:	14 %
Residual Sugar:	1.89 g/l
Acid:	4.73 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	4 years
Optimum Drinking Year:	2018 - 2020

Award

Bibenda: 3 Grappoli

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal:	Vermentino 100 % 17 years 5000 plants/ha 7000 liter/ha

Harvest and Maturing

Harvest:	handpicked 16 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	yes
Fermentation:	spontaneous with pied de cuve Vermentino oak barrel 2200 L used barrel 1 - 21 day(s) temperature control: yes 18 - 18 °C 50 % Vermentino steel tank 2100 L 1 - 21 day(s) temperature control: yes 18 - 18 °C 50 %
Maturing:	50 % steel tank 2100 L 6 month(s) Vermentino 50 % oak barrel 2200 L used barrel 6 - 6 month(s) Vermentino
Bottling:	glass cork March 9, 2018 4121 bottles Lot Number: L1803
Certification:	Yes

Product Codes

EAN: 8032130039003

Curiosity

Vermentino is a white grape variety that probably originated in Spain or Madeira. It is cultivated in Corsica and Sardinia, in Liguria, in Tuscany and increasingly in Languedoc. In the east of Provence it is cultivated under the name Rolle. In Corsica, it is called Vermentinu and occasionally Malvoisie de Corse, indicating its presumed origin in the Malvasia family.

Food pairing

There is no better companion for festive aperitifs, fish starters and grilled fish.