

# VERMENTINO 2023

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

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	2 years
<b>Optimum Drinking Year:</b>	2024 - 2026

## Award

<b>Guida Bio:</b>	4 foglie
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## Vineyard

<b>Origin:</b>	Italy, Toscana, Magliano in Toscana
<b>Quality grade:</b>	DOC Maremma Toscana
<b>Site:</b>	Maremma
<b>Varietal:</b>	Vermentino 100 %   23 years 5000 plants/ha   7000 liter/ha

## Harvest and Maturing

<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous with pied de cuve Vermentino   oak barrel   2200 L   used barrel   1 - 21 day(s)   temperature control: yes   18 - 18 °C   20 % Vermentino   steel tank   2100 L   1 - 21 day(s)   temperature control: yes   18 - 18 °C   80 %
<b>Maturing:</b>	50 %   steel tank   1400 L   6 month(s)   Vermentino 50 %   oak barrel   1400 L   used barrel   6 month(s)   Vermentino
<b>Bottling:</b>	natural cork

## Product Codes

<b>EAN:</b>	8032130039003
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## 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.