

VERMENTINO 2023

DOC Maremma Toscana

VALDIFALCO



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

Cellar

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 | 20 %
Vermentino | steel tank | 2100 L | 1 - 21 day(s) | temperature control: yes | 18 - 18 °C | 80 %
Maturing: 50 % | steel tank | 1400 L | 6 month(s) | Vermentino
50 % | oak barrel | 1400 L | used barrel | 6 month(s) | Vermentino
Bottling: natural cork

Data

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

Awards

Guida Bio: 4 foglie

Product Codes

EAN: 8032130039003

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

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.