

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

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| 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 |

Award

Guida Bio: 4 foglie

Vineyard

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

Harvest and Maturing

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| 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 |

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.