

# VERMENTINO 2024

DOC Maremma Toscana

# VALDIFALCO



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal	Vermentino 100 %   24 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

## Data

Wine Type:	Still wine   white   dry
Alcohol:	13.5 %
Acid:	4.5 g/l
Residual Sugar:	0.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2 years
Optimum Drinking Year:	2025 - 2027

## Awards

James Suckling:	90
Guida Bio:	5 foglie

## Product Codes

EAN:	8032130039003
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## 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.