

MARCHESI DI TERREZOLA

Vermentino Toscana IGT

Production area: Tuscany

Alcohol content: 12% Vol.

Grapes: VERMENTINO

VINIFICATION

Vermentino is one of the few white grapes that perfectly acclimated to the Mediterranean Tuscany. It loves sea breezes and sunlight and in return provides minerality and brisk acidity that become refreshing crispness.

At the arrival to the cellar, the grapes are de-stemmed and crushed. Grapes are then pressed and fermented at low temperatures to obtain a wine with a strong personality. Afterwards, the wine doesn't undertake any further aging in order to keep its characteristic freshness and flowery notes. The last step is tangential filtration prior bottling.

TASTING NOTES

Colour: Straw yellow color with greenish reflections.

Bouquet: Intense bouquet of white flowers, with pleasant notes of peach and herbs.

Taste: Full and balanced by the mineral notes.

FOOD PAIRINGS

Ideal in summer, with fish, vegetables, light meals and salads.

Service Temperature: 10/12°C.

