



Albarese

VERMENTINO

DOC MAREMMA TOSCANA

GRAPE VARIETY: Vermentino 100%

Biodinamic

YIELD PER PLANT: Max 2 Kg

GRAPE YIELD - WINE: 70%

WINEMAKING: Mechanical harvesting carried out in the early hours of the morning, light pressing and subsequent soft pressing. Clarification of the must at low temperature, racking and fermentation at a controlled temperature for 15-20 days.

AGING: Stop on the total lees for at least two months, after decanting on the fine lees for another two months.

COLOUR: Straw yellow with greenish reflections, brilliant.

PERFUME: Intense and persistent, floral, fruity with notes of litch, floreale, fruttato con note di litch.

FLAVOR: Good structure, dry, fresh, tasty, elegant, long.

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