



CANTINA  
' I VINI DI  
MAREMMA '

Società Agricola Cooperativa



## Tramonto di Maremma

### VERMENTINO

#### TOSCANA IGT

**TYPE:** Dry white

**ORIGIN AREA:** The hills in the province of Grosseto

**GRAPE VARIETY:** 100% Vermentino

**YIELD PER HECTAR:** 90 ql.

**GRAPE YIELD - WINE:** 65%

**WINEMAKING:** Maceration on the skins, fermentation at controlled temperature in temperature controlled stainless steel tanks.

**MATURATION:** 'Sur lies' for 3 months.

**AGING:** Short, in bottle.

**COLOUR:** Straw-yellow with slight green tinges.

**PERFUME:** Rich in flowery overtones with strong green apple and honey hints; slight nuance of red fruits.

**FLAVOR:** Lingering, firmly structured, fresh, round and lingering.

**FOOD MATCHING:** Ideal for aperitifs, perfectly matches fish and mildly spicy first dishes.

**SERVING TEMPERATURE:** 10/12°C

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