



ALBARESE

VERMENTINO

DOC MAREMMA TOSCANA

VARIETY: 100% Vermentino

YIELD/HA: 70 QTS.

VINIFICATION: Soft pressing of the hand-harvested grapes. Cold static decantation of the must, fermentation at controlled temperature for 25 days.

MATURATION: Three months on the lees in concrete wine tanks.

ANALYTICAL DATA: Alcohol 13,00% vol.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Bright straw yellow.

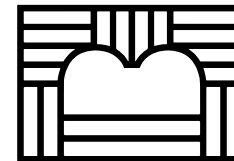
Scent: Intense and elegant with fruity notes of apple and pear, peach and fresh almonds, fresh mixed flowers.

Taste: Slight sapidity, full and rich structure and, at the same time, freshness with a citrus finish.

Serving temperature: about 12° C.

CANTINA
' I VINI DI
MAREMMA '

Società Agricola Cooperativa



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