



ALBARESE

VERMENTINO

DOC MAREMMA TOSCANA

AREA OF PRODUCTION: Coastal territory of Maremma

GRAPES: Vermentino

VINIFICATION: The grapes are gently pressed, cold stabilisation of the must, fermentation at controlled temperature in stainless steel.

AGEING: Three months on the lees in cement vats and at least two months in the bottle.

COLOUR: Bright Straw yellow.

AROMA: Intense and elegant with hints of ripe white fruit, aromatic herbs and mineral notes.

TASTE: Enveloping long lasting, with a finish of floral and citrus nuances.

SERVING TEMPERATURE: 10/12°C

FOOD & WINE: A very versatile wine it goes well with raw and grilled fish, fried paranza, vegetarian dishes and fresh cheeses.

STORAGE: In cool, dry places away from light. Perfect to drink immediately, but also in the four years following the harvest.

