



ALBARESE

VERMENTINO

BIOLOGICO

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: Brilliant straw yellow.

AROMA: Broad and elegant with intense floral aromas, white peaches and perfumed spices.

TASTE: Elegant and rich fruit, balanced by a fresh acidity. It contains all the sun and coastal salinity of the Maremma

SERVING TEMPERATURE: 10/12°C

FOOD & WINE: Perfect with seafood appetizers, sushi and sashimi, vegetarian dishes, white meat, medium-aged cheeses.

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

