



# TRAMONTO DI MAREMMA VERMENTINO

TOSCANA IGT

**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 lees in cement vats and at least two months in the bottle.

**COLOUR:** Bright straw yellow.

**AROMA:** Fragrant, fruity with hints of thyme, sage and honey.

**TASTE:** Fresh, lively, pleasantly sapid.

**SERVING TEMPERATURE:** 10/12°C

**FOOD & WINE:** A very versatile wine, ideal as an aperitif, it goes well with fish dishes, soups, lightly cooked white meats, salads, cooked vegetables and fresh cheeses.

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

