

Vermentino IGT



Origin

Country	Italy
Wine Region	Tuscany
Winery	Castellani Guadalmare

Technical Data

Grape Varieties	Vermentino
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	At the arrival to the cellar, the healthy grapes are de-stemmed and softly crushed. The clear must is then poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C.
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Ageing	In stainless steel tank at a constant low temperature before bottling.
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Description

In Brief	Vermentino is one of the few white grapes that perfectly acclimated to the Mediterranean Tuscany. It loves sea breezes and sunlight and in return provides opulent flavours and radiant freshness.
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Tasting notes	Light straw colour with golden hues. Fruity and floral aromas with notes of jasmine and peach blossoms. Savoury and mineral, in the mouth it is fresh and with good acidity, with a pleasant and persistent finish.
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Food Pairing	Ideal with seafood appetizers, shellfish, grilled fish.
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Notes

