

## Vermentino Toscana IGT



**GRAPES:** 100% Vermentino

**YIELD:** 8.5 tonnes of grapes per hectare.

**POSITION OF THE VINEYARDS:** Colli Toscana Centrale

**CHARACTERISTICS OF THE VINEYARDS:**

The vineyards are 15/20 years old, situated on hillsides with excellent exposure to the sun and main winds, in order to avoid dampness from pooling. The training system mainly used is the spurred cordon, managed with frequent and very careful tending. The grapes are usually harvested in the middle of September.

**MATURING:**

When fermentation has been completed the wine is kept in steel and subject to the normal stabilisation and filtration processes so that it is ready for bottling by the January after harvesting.

**ORGANOLEPTIC CHARACTERISTICS:**

Pale straw yellow colour, with characteristic aromas and a smooth, elegant mouth sustained by a pleasant acid vein.

**ALCOHOL CONTENT:** 13% vol.

**SERVING SUGGESTIONS:**

Aperitif, cold starters, summer dishes and fish.



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