



- VITICOLTORI DAL 1877 -



Toscana Vermentino Igt

Denomination of Origin: Toscana Vermentino Igt

Grape Variety: Vermentino

Production Area: Toscana

Soil: Clay

Vinification: Fermentation at controlled temperature in stainless steel tanks, followed by maturation on the fine lees for 4 months

Ageing: Aged in steel

Colour: Straw Bright yellow

Bouquet: Intense notes of acacia flowers and exotic fruit, with hints of aromatic herbs and wildflowers in the finish

Flavor: A fresh, fragrant sensation with a good softness, with a balanced and pleasantly savory finish

Alcohol Level: 12,5 % vol

Serving Temperature: 10-12 °C | 50-53,6 °F

Food Pairings: Perfect as an aperitif. Ideal with fish-based first courses and grilled fish main courses. Try it with fish broths

Description

This Vermentino is produced on the estate in Tuscany, in the warm lands of the Maremma that enjoy the nearby sea breeze, in a rich and clayey soil. Obtained from a selection of the best Vermentino grapes. The harvest takes place early in the morning. The grapes are pressed and pressed in a soft way to preserve the most aromas, organoleptic substances and typicality of the vine. Fermentation takes place in steel at a controlled temperature and aging in steel on its own yeasts for a period of three months. The result is a fresh, fragrant and balanced wine. It has a bright straw yellow color. The nose expresses intense notes of acacia flowers and tropical fruit, with hints of aromatic herbs and wildflowers in the finish. In the mouth there is a fresh, fragrant sensation, with a good softness, it has a balanced, velvety and pleasantly savory finish. Perfect as an aperitif. Ideal with fish-based first courses and grilled fish main courses. Try it with fish broths.

Best served at a temperature of 10-12 °C | 50-53,6 °F

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