



TORRALE

Vermentino

Corbara Lake Doc

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Vermentino

Altitude: 350 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 5000 plants for hectar

Average age of the vines: 10 Years

Harvest: Second half of September run manually

Yield for hectare: 60q

Production: 11.000 bottles ca

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

Alcohol content: 13% vol

FEATURES: Yellow straw-colored with golden reflection, On the nose it expresses with elegant citrus notes of grapefruit, tropical fruits such as guava, mango and passion fruit, aroma of broom flowers, embellished with herbaceous and vegetable scents.

On the palate it opens with a nice freshness, showing a great mineral texture, good acidity and sapidity, and a persistent and harmonious finish, rich in Mediterranean references.

PAIRINGS: Ideal for aperitifs, throughout the meal preparations based on fish, shellfish, light vegetable based appetizers and second courses of white meat.

Serve at a temperature of 8-10 ° C in the white glass.

