



Vignali Roccamena

Vermentino Toscana IGT

PRODUCTION AREA:

Tuscany

GRAPES:

100% Vermentino

ALCOHOL CONTENT:

12% Vol.

VINIFICATION

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 flavour and radiant freshness. At the arrival to the cellar, the healthy grapes are de-stemmed and softly crushed. By pressing, we obtain different fractions of juice, each of which is cooled to 8 degrees for 24 hours in order to favour the natural decantation. The clear must is then poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C.

TASTING NOTES

Colour:

Light straw gold.

Bouquet:

Fruity and floral aromas with notes of jasmine and peach blossoms.

Flavour:

Savory and mineral, in the mouth it is fresh and with good acidity, with a pleasant and persistent closure.

FOOD PAIRINGS

Ideal with seafood appetizers, shellfish, grilled fish.

Service Temperature: 10°C.