



La Pettegola

Toscana IGT

2022

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

The growing season started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Vermentino, which is a late variety and well suited to similar climatic conditions, was harvested from September 5. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

Straw yellow wine, with intense citrus and yellow peach aromas accompanied by notes of flowers and sage. Its full body is well balanced by its freshness. Very persistent and fruity finish on the palate

Outstanding pairing with fish dishes or vegetarian recipes. Perfect also as an aperitif.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks on the lees for around 3 months



Alcohol: 13%



Suggested serving temperature: 10-12°C



FORMATI DISPONIBILI:
0,375 L - 0,75 L - 1,5 L