



Badalei

Toscana IGT

2018

VARIETIES

Vermentino

DESCRIPTION

A Vermentino with an intriguing and versatile personality.

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Pale straw yellow color, the nose clearly shows citrus and Mediterranean notes. Lively and vibrant in the mouth, it is sapid and fruity.

It goes very well with shellfish, fish dishes such as salmon tartare or grilled shrimp and fresh summer salads.

TECHNICAL NOTES



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

Aging: in stainless-steel tanks for around 3 months



Alcohol: 12.5%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0,75 L