



# Badalei

Toscana IGT

2022

## VARIETIES

Vermentino

## DESCRIPTION

A Vermentino with an intriguing and versatile personality.

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.

Pale straw yellow in colour with greenish reflections, the nose is marked by hints of citrus and notes of sage, yellow peach and floral hints. Lively and vibrant, it is savoury and fruity on the palate. Long and harmonious finish

It goes very well with shellfish, fish dishes 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:* 13%



*Suggested serving temperature :* 10-12°C



AVAILABLE FORMATS:  
0.75 L