



# Badalei

Toscana IGT

2023

## VARIETIES

Vermentino

## DESCRIPTION

A Vermentino with an intriguing and versatile personality.

Winter was mild, with temperatures slightly higher than the seasonal averages. The first days of April were characterized by episodes of return of the cold that only marginally affected Vermentino. The rainfall of the first four months of the year was just under the statistical data of recent years. In May and June, the rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight days of rainfall out of sixty. After the first summer months, providentially the climate trend has had a radical change with high temperatures. The month of September had as protagonists above average temperatures and abundant Northern winds with almost total absence of rain. The harvest of Vermentino, which is our latest white variety, began on September 11. The high ventilation of our vineyards in the hottest hours of the afternoon allowed us to defend aromas and acidity.

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:* 12.5%



*Suggested serving temperature :* 10-12°C



AVAILABLE FORMATS:  
0.75 L