



# Badalei

Toscana IGT

2020

## VARIETIES

Vermentino

## DESCRIPTION

A Vermentino with an intriguing and versatile personality.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Pale straw yellow color, on the nose citrus and sage notes stand out. Lively and vibrant on the palate, 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:* 13%



*Suggested serving temperature:* 10-12°C



AVAILABLE FORMATS:  
0.75 L