



# Badalei

Toscana IGT

2021

## VARIETIES

Vermentino

## DESCRIPTION

A Vermentino with an intriguing and versatile personality.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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