



La Pettegola

Toscana IGT

2018

VARIETY

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

The weather conditions of 2018 were 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.

Straw yellow wine, with unique hints of apricot, grapefruit, and notes of Mediterranean wood; in the mouth the full and soft structure is enlivened by a rich acidity.

Excellent in combination with fish-based dishes, such as seafood salad and tuna tartare, or with vegetarian dishes such as cauliflower pie or roasted tomatoes.

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:
0,375 L - 0,75 L - 1,5 L