



La Pettegola

Toscana IGT

2019

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest resulted very good quality.

Straw yellow wine, with intense hints of apricot and grapefruit, accompanied by notes of sage; in the mouth acidity and sapidity are perfectly in balance and give this wine a long and persistent finish on the palate

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: 13%



Suggested serving temperature: 10-12°C



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