



La Pettegola

Toscana IGT

2020

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

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.

Straw yellow wine, with intense citrus and yellow peach aromas accompanied by notes of flowers and sage. Its full body is well balanced by its freshness. Very persistent and fruity finish on the palate

Outstanding pairing with fish dishes or vegetarian recipes. Perfect also as an aperitif.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks on the lees for around 3 months



Alcohol: 13%



Suggested serving temperature: 10-12°C



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