



# La Pettegola

Toscana IGT

2021

## VARIETIES

Vermentino

## DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

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.

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.