



La Pettegola

Toscana IGT

2024

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

A mild winter and an extraordinarily warm April slightly advanced the budding. The rainy months of May and June, with below-average temperatures, were followed by July and August with such high temperatures that they inhibited photosynthesis and delayed ripening. In the early days of September, temperatures suddenly dropped below average and were accompanied by frequent rains, which did not affect the quality of the grapes. The Vermentino harvest began on September 10th.

Straw yellow wine, with intense citrus hints of thyme, sage, yellow peach, and elderflower. The full structure is well balanced by freshness. Very persistent and fruity finish.

Outstanding pairing with fish or vegetarian dishes. 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: 12,5%



Suggested serving temperature : 10-12°C



First vintage produced: 2012



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