



# Badalei

Toscana IGT

2024

## VARIETIES

Vermentino

## DESCRIPTION

A Vermentino with an intriguing and versatile personality.

A mild winter and an exceptionally warm April led to an early budbreak. The cooler-than-average temperatures and persistent rainfall in May and June were followed by a scorching July and August, during which the extreme heat inhibited photosynthesis and delayed ripening. In early September, temperatures dropped suddenly below seasonal averages and were accompanied by frequent rainfalls, which did not compromise grape quality.

The Vermentino harvest began on September 10th.

Pale straw yellow in colour with greenish reflections, the nose is marked by hints of citrus and notes of sage, yellow peach and floral hints. Lively and vibrant, it is savoury and fruity on the palate. Long and harmonious finish

It goes very well with shellfish, fish dishes and fresh summer salads.

## TECHNICAL NOTES



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

*Aging:* in stainless-steel tanks for around 3 months



*Alcohol:* 12.0%



*Suggested serving temperature :* 10-12°C



AVAILABLE FORMATS:  
0,75 L.