

PETRAIO



Vermentino

Toscana I.G.T., Italy

GRAPE VARIETY

100% Vermentino

VINIFICATION

Vermentino is one of the few white grapes perfectly acclimated to the Mediterranean micro-climate of Tuscany. It loves sea breezes and sunlight and in return provides opulent flavor and radiant freshness. Upon arrival at the cellar, several lots of healthy grapes are de-stemmed and softly crushed separately. Each lot of fresh juice is cooled to 45°F for 24 hours to enhance aromatics. The clear must is then poured into separate stainless steel tanks where fermentation takes place at a temperature not exceeding 54°F. About a month after fermentation, the lots are carefully tasted and selected to make the final blend.

TASTING NOTE

Dry and crisp with bright stone fruit aromas, refreshing citrus and orchard fruit flavors, and a floral, herbal twist on the finish.

FOOD PAIRING

An excellent aperitif which also complements grilled fish, chicken dishes and fresh cheeses.



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