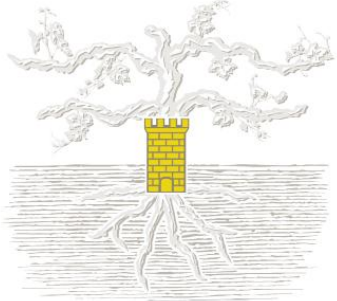




Poggio Scudieri
ESTABLISHED 1890



TOSCANA
VERMENTINO

INDICAZIONE GEOGRAFICA TIPICA

BENEDICTO



POGGIO SCUDIERI TOSCANA IGT VERMENTINO

Poggio Scudieri

Grapes

100% Vermentino

Production area

Tuscany

Altitude

0-100 m a.s.l.

Type of soil

Loose, deep soil, rich in marine fossils and rock fragments. The soil is mainly sandy with marlstone-sandstone, comprising clay and limestone schists.

Alcohol

12.5 % vol.

Fermentation

Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14-18°C with selected yeast.

Aging

In steel with batonnage on fine lees.

Tasting notes

It is pale yellow in colour. The nose is of white flowers and peach, while it is fresh, springy, dynamic and willowy on the palate, with a final note of citrus fruit. It is pleasantly savoury.

Food pairings

Seafood appetizers; seafood salad, shellfish, raw fish, fried fish.

Capacity

0,75 l