

# VERMENTINO IGT

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**BORGObELLO**

## **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

