

NAME:	<i>DOC Maremma Toscana Vermentino</i>
AREA OF PRODUCTION:	<i>Massa Marittima (Grosseto) Tuscany</i>
SOIL TYPE:	<i>Metalliferous, clayey and chalky, rich in trace elements</i>
GRAPE VARIETIES:	<i>90% vermentino di maremma, 10% viognier</i>
ALTITUDE:	<i>250 mt asl</i>
EXPOSURE:	<i>South/South East</i>
SYSTEM OF TRAINING:	<i>Spurred cordon and guyot</i>
PLANT DENSITY:	<i>5200 vines per hectare</i>
YIELD PER HECTARE:	<i>70 quintals</i>
GRAPE HARVEST:	<i>Second half of august/first half of september</i>
VINIFICATION:	<i>Vinified in stainless steel vats at a controlled temperature. Followed by long sur lie refining</i>
COLOUR:	<i>Bright straw yellow with golden reflections</i>
AROMA:	<i>Elegant with hints of yellow peach and ripe exotic fruit with notes of rosemary and mediterranean sage</i>
FLAVOUR:	<i>Intense and enveloping, well balanced finale fresh and full-bodied with long aftertaste</i>
ABV:	<i>13% vol.</i>
SERVING TEMPERATURE:	<i>Recommended at 10-12°</i>
PAIRINGS:	<i>Excellent as an aperitif, easily paired with all fish-based dishes, but also goes well with medium-matured cheese and charcuterie</i>
GLASS:	<i>Recommended a flared wine glass with medium content, useful for allowing all the aromas to express themselves.</i>

