




General:	Wine with intense, fragrant scents and a pleasant freshness on the palate. Produced exclusively with Vermentino, a grape typical of the Maremma region.
Grape varieties:	100% Vermentino
Production area:	Magliano in Toscana
Annual production:	25,000
Drinking temperature:	10C - 12C
Alcohol:	14.5%
Residual sugar:	1.16 g
Acidity:	4.7 g/l
pH-value:	
Suitability for storage:	1 - 3 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland Fair
Vinification:	the grapes are harvested by hand during the coolest hours of the day, and are then crushed and pressed. The flower must is left to decant and ferment in stainless steel at a temperature of 16°C. Ageing on the lees for 6 months in steel tanks and refinement in the bottle for at least 3 months.
Taste:	straw yellow. Hints of citrus fruits, peach and yellow flowers. Harmonious, full-bodied flavour, with an intense, persistent and savoury finish.
Pairings:	It goes with aperitifs, vegetable and fish dishes, shellfish and white meats.
Content:	0,75 l
Barcode:	

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