



Cantina di Pitigliano

## Vermentino

Toscana  
I.G.T.



**NAME:**  
Vermentino

**DENOMINATION:**  
Bianco Toscano

**CATEGORY:**  
I.G.T.

**PRODUCTION AREA:**  
Pitigliano - Manciano -  
Sorano

**SOIL:**  
Tuff-loose ground

**ALTITUDE:**  
320m a.s.l.

**DENSITY OF VINES:**  
4000 plants per ha

**TRAINING FORM:**  
Spurred cordon, guyot.

**VARIETY:**  
100% Vermentino

**VINIFICATION:**  
Fermentation in stainless steel at controlled temperature, followed by a short period of bottle aging. Bottled young to enhance the freshness typical characteristic of this variety

**ALCOHOL:**  
13 % vol.

**TASTING NOTES:**  
Straw yellow colour. Intense and persistent aroma with notes of fruit and hawthorn. Fresh and balanced flavor.

**PAIRING:**  
It's perfect with seafood starters, fish, white meats and young7 medium aged cheeses

**SERVING TEMPERATURE:**  
Serve at 10 - 12 °C.

**BOTTLE FORMATS:**  
0,750L