



Cantina di Pitigliano

## Neltufo

Maremma Toscana

D.O.C.

VERMENTINO



**NAME:**

Nel Tufo Vermentino

**DENOMINATION:**

Maremma Toscana  
Vermentino

**CATEGORY:**

D.O.C.

**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 with  
selected yeasts in  
stainless steel at  
controlled temperature,  
followed by a short  
period of bottle aging.

**ALCOHOL:**

13,5 % 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, meat gravies,  
crustaceans, clams, white  
meats and young/medium  
aged cheeses.

**SERVING TEMPERATURE:**

Serve at 10 - 12 °C.

**BOTTLE FORMATS:**

0,750L