

VIVI VERMENTINO IGT TUSCANY 2023 IGT

Tipologia Igt Toscana

Zona d'origine Loc. Cercatoia, Montecarlo Municipality

Tipo di terreno Medium texture

Vitigni 100% Vermentino

Fermentazione e affinamento From a soft pressing we obtain the must that we let cool off for 24 hours to help its natural sediment. The clear part is taken and fermented in stainless steel tanks with a monitored temperature of 16°C. Further ageing in steel tanks.

Alcol 13%

Formati 0,750 lt green Elegance Burgundy bottle in boxes of 6 bottles
0,375 lt green Burgundy bottle in boxes of 12 bottles

Colore Yellow with green reflexes.

Profumo Intense, fresh, floral and enriched by a soft mineral note.

Gusto Crispy, sapid, full, with pleasantness and character, with a strong acidity that gives freshness and persistence.

Abbinamenti consigliati Fish starters or vegetables starters, sea food, fried fish or fried vegetables.

Solfiti Contains Sulphites