



## 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