

VIVI VERMENTINO IGT TUSCANY 2023 IGT

Appellation Igt Toscana

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties 100% Vermentino

Fermentation and ageing 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%

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

Colour Yellow with green reflexes.

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

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

Food matching Fish starters or vegetables starters, sea food, fried fish or fried vegetables.

Sulphites Contains Sulphites