



MONTERUFOLI



## VERMENTINO DI TOSCANA IGT

*Toscana Indicazione Geografica Tipica*

**PRODUCTION AREA:** Tenuta di Monterufoli – Monteverdi Marittimo (PI)

**GRAPES:** Vermentino

**VINIFICATION:** the grapes are harvested in mid September, softly pressed in oxygen absence; the must undergoes cold settling for 48 hours and it starts the alcoholic fermentation in stainless steel tanks; the fermentation takes 20-25 days at a temperature of 16° C; at the end of the alcoholic fermentation, wines, still with its fine lees, remain in stainless steel tanks for 5 months

**TASTING NOTES:** Well balanced, good minerality, clear and light freshness flavor. To serve at 10° C. Excellent as an aperitif and paired with fish dishes and medium aged cheeses