

FATTORIA DEL CERRO



VERMENTINO DI TOSCANA IGT

Toscana Indicazione Geografica Tipica

PRODUCTION AREA: Fattoria del Cerro -

Acquaviva di Montepulciano (SI)

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 at a controlled temperature of 16° C; at the end of the alcoholic fermentation, wines, still with its fine lees, remain in stainless steel tanks for about 3 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