



MONTERUFOLI



## “PIAN DI SETA”

### VERMENTINO DI TOSCANA IGT

*Toscana Indicazione Geografica Tipica*

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

**GRAPES:** Vermentino

**VINIFICATION:** the grapes are manually harvested the first ten days of September; after a light skin maceration of a few hours in oxygen absence, the grapes are softly pressed and the must undergoes cold settling for 48 hours. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 15 ° C, than wine remains in stainless steel tanks for about 3 months

**TASTING NOTES:** on the nose it develops excellent complexity thanks to fruity and floral notes enriched with mineral hints. On the palate it is soft and ample with a fresh and savory finish. To be served at around 10 ° C. Excellent as an aperitif and paired with fish-based dishes and medium-aged cheeses