

VERMENTINO TOSCANA TRAMBUSTI IGT



WHITE

Denomination: I.G.T.

Variety: 100% VERMENTINO

Alcohol content: 14

Bottle size : **750 ML**Product Area : **TOSCANA**

Denomination: Vermentino Toscana I.G.T. Vintage: 2017 Production area: produced in Tuscany, Italy.

Alcohol: 14% Cultivation System: Guyot and Spurred cordon Soil composition: yellow sands and sandy loams. Output per hectare: 17 tons Aging: not necessary.

Tasting Notes: produced from rigorously selected Vermentino grapes, it is a wine pleasantly intense, rich, fresh and harmonious that recalls the perfumes of the Mediterranean territory. It has a yellow pale colour with light green tones, with a very fruity bouquet with notes of peach flowers, apricot and slightly spiced. Savory and mineral, in the mouth it is fresh and with good acidity, with a pleasant and persistent closure.

Food pairing: it can be served with appetizers, sea dishes, sea fruit and fresh cheeses.

Tasting temperature: So as to fully appreciate the wine best organilogical qualities, it is advised to be served naturally cool and at a temperature of 10°- 12° C.



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