



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



VERMENTINO TOSCANA TRAMBUSTI IGT



WHITE



Appellation : I.G.T.
Grapes Variety : 100% Vermentino



Alcohol Vol. : 13 %



Bottle size : 750 ml

Region **Tuscany**

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 organological qualities, it is advised to be served naturally cool and at a temperature of 10° - 12° C.



TRAMBUSTI
Casa Fondata nel 1934



Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.

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