

Bartali
Casa fondata nel 1927

VERMENTINO DI TOSCANA

TECHNICAL SHEET



- **LINE:** Classic Line.
- **DENOMINATION:** Vermentino di Toscana IGT
- **GRAPE VARIETY:** Vermentino 100%
- **PRODUCTION TECHNIQUES:** The grapes harvested in the month of September. Harvest and preservation of the grapes with carbonic snow. Low temperature pressing in inert atmosphere; fermentation of the prime must at controlled temperature; free-run must fermentation at controlled temperature (max 16°C). No malolactic fermentation. Ageing in stainless steel tanks for 3 months on fine lees. Refining starting from January of the following year..
- **COLOUR:** Rich and luminous straw yellow.
- **BOUQUET:** Floral and fruity notes enriched by charming mineral nuances.
- **TASTE:** On the palate it is with the notes fresh and mineral, very pleasant to drink and filled with character, with intense fruity notes among which the citrus stand out. Well-structured.
- **SERVING SUGGESTIONS:** Suitable for various pairings, from fish starters to pasta dishes, to fish or white meat main dishes.
- **SERVING TEMPERATURE:** Serve at 8-10°C

Casa Vinicola Bartali s.r.l.