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## VERMENTINO

### DOC colline lucchesi

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Wine produced using 90 % Vermentino and 10 % Chardonnay grapes. The harvest takes place in September. The grapes are hand-picked and selected in crates. The classic vinification is carried out entirely in steel tanks, at a controlled temperature of 16° C, so as to be able to extract all the aromas from the grape.

The wine is aged in steel tanks for about 3 months, during which the pre-bottled wine remains in contact with the fine lees. After bottling, the wine is aged in the bottle for approximately a month. We produce about 4000 bottles of this wine annually.

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**Characteristics:** The wine is a bright and lively straw-yellow. The aroma is intense, fruity, floral and mineral. In the mouth, it is characterised by the freshness and richness of flavour, which make it exceptionally easy to drink.

**Pairs well with:** A perfect aperitif wine, ideal with simple dishes and traditional summer dishes such as "panzanella" ( typical Tuscan bread and tomato soup, served chilled ) and grilled vegetables. It also pairs very well with pasta dishes and with simple seafood flavours.

