



LA PETTEGOLA
Vermentino - Toscana IGT

Area of Production:

Maremma, Tuscany.

Soil:

Sandstone soil with a strong presence of friable rock.

Grape Variety:

100% Vermentino.

Production Technique:

Following a very soft pressing, the fermentation takes place for about 13-16 days in temperature-controlled stainless steel tanks.

Characteristics:

Color: Pale yellow.

Bouquet: Delightfully fresh with an intense fruit-forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

Taste: Fresh, crisp with well-balanced acidity and clean finish.

Alcohol Content: 13%.

Total Acidity: 6.13 g/l.

Lovely as an aperitif, ideal with seafood, salads, sandwiches and vegetable dishes.