

VILLA PUCCINI

Vermentino Toscana IGT

TASTING NOTES



Straw yellow color with greenish reflections. Intense bouquet of white flowers, elegant with pleasant notes of peach and herbs. Full and balanced by the mineral notes.



VINEYARD & PRODUCTION INFO

Vineyard location: Tuscany, Italy

Soil composition: sandy soil with a good mineral component

Vine training method: traditional

Elevation: 400-600 meters

Average vine age: 20 years

Production: max 17 tons per hectare



WINEMAKING & AGING

Varietal composition: 100% Vermentino

Fermentation container: stainless steel tanks

Maceration technique: traditional maceration



TECHNICAL DATA

Alcohol: 12% abv

Residual sugar: 4g/L

Acidity: 5.7g/L



PRODUCER PROFILE

Winemaker: Piergiorgio Castellani

Total acreage of vines: 500

Winery production: 25 million bottles per year

Region: Tuscany



FOOD PAIRINGS

Ideal with salads, vegetables, fish and light meals. Serve chilled.

