

## Vermentino Toscana IGT



### Tasting Notes

On the palate it is dry, sweet, with a pleasant freshness and the typical flavor of Vermentino. Finally fruity finish

Floral	★★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★



### Recommended with

Perfect with fish, white meats or fresh cheeses




### Service Temperature



12°C


Rating: Not Rated Yet  
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Manufacturer [Le Lupinaie](#)

Description  **Origin**  
In the hills surrounding the village of Scansano

 **Grapes**  
85% Vermentino, 15% Viognier

 **Alcohol**  
12,5  % vol

 **Vinification**  
The grapes are put in close press, left to macerate for about 12 hours. There is a rather long pressing, to extract only the must flower. The must is left to decant and after decanting, fermentation begins

**Fining**  
Half shape = 6 months Full shape = 1 year

 steel     wood     bottle