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## GROTTAIA VERMENTINO 2019

### I.G.T. TOSCANA VERMENTINO

**GRAPES:** Vermentino 85%, Sauvignon Blanc 15%.

**GROWING YEAR:** The 2019 growing season was characterised by markedly variable weather. A cold spring delayed budbreak, but even temperatures, intense sunlight, and well-distributed rainfall in the summer favoured even, balanced ripening of the fruit. The harvest was the latest in recent years.

**VINIFICATION:** After hand-harvesting into 12kg-crates, the clusters were given a gentle, whole-cluster pressing. The resulting must underwent a 2-week, temperature-controlled (12-14°C) fermentation in stainless steel, after which the wine matured sur lie for several months, before being bottled in the following spring.

**SNSORY PROFILE:** Straw yellow in appearance, it opens to crisp, fragrant notes of pineapple and white peach heightened by notes of spring wildflowers, in particular hawthorn blossom. Fresh and mineral-edged on the palate, it drives through to a velvety, full-flavoured finish well-supported by a judicious acidity. Ideal with fish, shellfish, and poultry and veal. Makes an outstanding aperitif wine.

**SIZE:** 750 ml. bottle.