



Vintage: 2021

MAREMMA TOSCANA DOC VERMENTINO

Melacce Montecucco Vermentino DOC

A top-quality, crisp, aromatic white wine

Clean Vermentino with a fruity-fresh first sip. Aromas of Granny Smith apple, white peach and sweet limes with a hint of exotic fruits. Crispy and dry on the palate with fantastic minerality. It is a fresh and elegant summer wine, amazing as an aperitif!

SUITABLE WITH

Appetizers, grilled fish, vegetable terrines, seafood pasta and fried fish.

SERVING TIPS

Serve at 8-10°C

VINIFICATION

An organic wine from vineyards located about 300 metres above the sea level with diverse sun orientation and soil composition. Sandstone soils alternate with marl, ferrous and limestone loamy soils as well as gravel deposits. In connection with this optimum microclimate, these are ideal requirements for the cultivation of this particular type of vine. After a night of crio-maceration, the vinification takes place in stainless steel tanks with temperature control where the wine is refined for 5 months.



COLOR
Bright golden yellow
ALCOHOL

GRAPE VARIETY

100% Vermentino

14%