



**GAGIABLU**  
ROSELLE • MAREMMA



VERMENTINO TOSCANA IGT

## VERMENTINO

<b>GRAPE VARIETIES</b>	Vermentino 100%
<b>PRODUCTION AREA</b>	Roselle, Grosseto Maremma Tuscany
<b>SOIL</b>	Medium texture, neutral pH, deep and with good drainage
<b>HARVEST PERIOD</b>	Mid-September
<b>ALCOHOL CONTENT</b>	13.60%

### VINIFICATION

The grapes are hand harvested during the cool early morning, stripped and crushed and cooled immediately with dry ice down to 8°C, then transferred to the press where they are cold pressed for a few hours. The resulting must is left to decant at 5°C for 72 hours and then racked to remove the lees. Fermentation occurs in stainless steel vats at a controlled temperature of 15°C. The wine is then stored on the fine lees in steel vats at 10°C for 8 months to prevent malolactic fermentation. This is followed by stabilisation and bottling during the summer after harvesting to further enhance its complexity and unmistakable varietal character.

### TASTING NOTES

Brilliant straw yellow with golden yellow hues. Intensely fruity on the nose with varietal notes of pink grapefruit and peach; elegant traces of officinal herbs, sage and thyme, supported by an intensely mineral backbone. Very pleasant and balanced on the palate, exuberant freshness balanced by rounded taste with the marked tanginess typical of Mediterranean terroirs.

### SERVING SUGGESTIONS

Around 8°C

### FOOD PAIRING

Ideal as an aperitif and to accompany all fish and seafood dishes, even the most elaborate and richly flavoured, white meat, and vegetable antipasti.