



**GAGIABLU**  
ROSELLE • MAREMMA



VERMENTINO TOSCANA IGT

## VERMENTINO

GRAPE VARIETIES	Vermentino 100%
AREA	Roselle, Grosseto - Maremma Toscana
SOIL	Medium-textured, well-draining
HARVEST PERIOD	Early September
ALCOHOL CONTENT	13 %

### VINIFICATION

The grapes are hand-picked during the cooler hours of the morning, selecting only the best clusters, and are chilled in a cold room at 5°C, where they remain overnight. The next day, they are destemmed and undergo a gentle pressing. The resulting must is left to settle for 72 hours at 5°C, then racked and cleared of the lees fraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 17°C. Afterwards, the wine is aged for 9 months in steel tanks on fine lees at 10°C, avoiding malolactic fermentation. Stabilization and bottling follow, carried out the year after harvest to further enhance its complexity and unmistakable varietal character. Then it undergoes 6 months of bottle aging.

### TASTING NOTES

Brilliant straw yellow color. On the nose, intense fruity aromas with varietal notes of pink grapefruit and peach; elegant hints of medicinal herbs, sage, and thyme, with an intense mineral character in the background. On the palate, great pleasure and balance, exuberant freshness balanced by roundness of flavor, with a marked salinity typical of Mediterranean terroirs.

### SERVING SUGGESTIONS

Around 8 °C

### FOOD PAIRINGS

Ideal as an aperitif and to accompany all fish and seafood dishes, even the most elaborate and flavorful, white meats, and vegetable-based appetizers

Strada provinciale dei Laghi - Roselle (GR)

[gagia@gagiablu.it](mailto:gagia@gagiablu.it)

[www.gagiablu.it](http://www.gagiablu.it)