



*Good omens and good habits
in the etruscan land*

ORIZZONTI LINE

VERMENTINO
MAREMMA TOSCANA D.O.C.

75 ml Burgundy Bottle

GRAPE VARIETIES: 100% Vermentino



REGION: Tuscany

WINE MAKING: Cold maceration for 12-15 hours at a temperature of 10-12°C.
Soft pressing, fermentation of juice (free-run must) at a temperature of 18-22°C.

AGING: In stainless steel tanks until bottling

ALCOHOL CONTENT: 13,5%

STORAGE: in cellar at 15-16°C

SERVING TEMPERATURE : 10-12°C

FOOD PAIRINGS: Sea food appetizers, shellfish, grilled fish

NOTES: *Straw-yellow color with green hues. Fruity and floral scents with notes of jasmine and peach flowers. Savory and mineral, it is fresh and fairly acidic on the palate, with a pleasant and persistent finish*