



*Good omens and good habits  
in the etruscan land*

**ORIZZONTI LINE**

**VERMENTINO**  
**MAREMMA TOSCANA D.O.C.**

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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:** At cellar temperature (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*