




# POGGIOTONDO

## Vermentino 2022

**\$29.00**

\* Suggested retail price

POGGIOTONDO

 Organic

\$	Service fees	\$5.15
	Product code	15359753
\$	Licensee price	\$24.00
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Available
🍷	Type of product	Still wine
🇮🇹	Country	Italy
📍	Regulated designation	Indicazione geografica tipica (IGT)
📍	Region	Tuscany
📍	Appellation	Toscana
🍇	Varietal(s)	Vermentino 100 %
🍷	Colour	White
💧	Sugar	Dry
🔑	Closure type	Metal screw cap

### TASTING NOTES

Straw yellow color. Elegant and vibrant nose with notes of white flowers, green apple, citrus and lemon peel. On the palate well balanced between acidity and structure, with a long pleasant mineral finish. Pairings with quiche and seafood.

### PRODUCT NOTES

Soil of marine origin, calcareous with a high presence of fossils and white shells which gives elegance and complexity to the wines.

### PRODUCTION NOTES

The whole bunches are delicately pressed using a pneumatic press. The must is kept in contact with the lees for a few days at low temperature. Once decanted naturally, it is then separated from the coarse lees and fermented with 20% of the whole bunch in cement vats at a controlled temperature. Malolactic fermentation does not take place. The wine rests on fine lees for a few months in cement vats.



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