

BADIA AL COLLE

Vermentino is a light-bodied white wine that grows mostly in Italy on the island of Sardinia and on the Tuscan coast. What's exciting about Vermentino is it can be deliciously complex in taste in similar style to Sauvignon Blanc. Because Vermentino is so unknown, you can find high quality wines for a great value.

Grapes: Vermentino 100%

Alcohol content: 12.5% Vol.

Denomination: IGT

Winemaker: Alessio Ciomei

WINE MAKING PROCESS

Only the Vermentino grape variety is used in the production of this wine. The harvest usually take place at the end of August, by hand. Vinification takes place in stainless steel vats under controlled temperatures with cold-maceration lasting 18 hours, followed by gentle pressing.

TASTING NOTES

Vermentino is golden yellow in colour with slight greenish hues and a fine appearance. This is a well-structured wine with a long, typical nose with tones of exotic fruit.

FOOD PAIRING

It is an ideal accompaniment for seafood, white meat dishes or aperitif.

SERVING TEMPERATURE

Suggested 12° C.

