

VERMENTINO
2011

Conceived to exploit the potential of the indigenous Vermentino grape to produce white wines with depth of character, intensity, yet refreshing flavors.

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| Appellation: | Vermentino di Toscana IGT |
| Winery: | Belguardo |
| Winery location: | Loc. Montebottigli - Commune of Grosseto |
| Grape varieties: | Vermentino |
| Alcohol: | 13,00% vol. |
| Total acidity: | 6,15‰ |
| Vineyards location: | 70-130 m (230-426 ft) a.s.l.; S-SW exp. |
| Soil: | Mainly Sandstone and Limestone |
| Training system: | Spur cordon-training |
| Nr. of vines per hectare: | 6,600 |
| Harvest: | Hand picked from August 28th |
| Fermentation temperature: | At low temperature (15°C) |
| Bottling: | March 2012 |
| Available on the market: | March 2012 |
| Production: | 34,000 bottles |
| Formats: | 750 ml - 1,5 lt - 3 lt |
| First vintage: | 2008 |
| Key descriptors: | Medium bodied, large fruit (yellow peach) aromas, pleasingly mineral taste |
| Food pairing: | Fish soups and stews, vegetable risotto, grilled seafood and fish |



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