

VERMENTINO
2012

This important Vermentino reflects the production philosophy of the Marchesi Mazzei. It boasts personality, structure and smoothness accented by pleasant yellow peach notes.

Appellation:	Vermentino di Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Vermentino
Alcohol:	12,85% vol.
Total acidity:	6,10‰
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 30th
Fermentation temperature:	At low temperature (15°C)
Bottling:	February 2013
Available on the market:	March 2013
Production:	33,000 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



MARCHESI MAZZEI S.P.A. AGRICOLA

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