



La Pettegola

Toscana IGT

2023

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

Winter was mild, with temperatures slightly higher than the seasonal averages. The first days of April were characterized by episodes of return of the cold that only marginally affected Vermentino. The rainfall of the first four months of the year was just under the statistical data of recent years. In May and June, the rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight days of rainfall out of sixty. After the first summer months, providentially the climate trend has had a radical change with high temperatures. The month of September had as protagonists above average temperatures and abundant Northern winds with almost total absence of rain.

The harvest of Vermentino, which is our latest white variety, began on September 11. The high ventilation of our vineyards in the hottest hours of the afternoon allowed us to defend aromas and acidity.

Straw yellow wine, with intense citrus hints of thyme, sage, yellow peach, and elderflower. The full structure is well balanced by freshness. Very persistent and fruity finish.

Outstanding pairing with fish or vegetarian dishes. Perfect also as an aperitif.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks on the lees for around 3 months



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0,375 L - 0,75 L - 1,5 L