



La Pettegola

Toscana IGT

2025

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

After a winter marked by average climatic conditions, budbreak occurred at the usual time for our area. A rainy start to spring promoted shoot growth and ensured good water reserves in the soils. June was dry and, in its final days, characterized by temperatures well above the seasonal average. July was dry as well, with markedly below-average temperatures, conditions that enhanced photosynthetic activity and led to an early onset of véraison. August was torrid, with episodes of heat stress that, thanks to good ventilation, caused no damage. From the last days of August and throughout September, significant rainfall alternating with dry, sunny days preserved the grapes from the risk of over-ripening. The harvest of Vermentino began on September 2nd.

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