



TRASTELLA

Toscana IGT Vermentino

Pure Vermentino grapes grown on sandy soils with clay, silt and Galestro. Trastella is an intense and persistent white wine, characterized by an elegant bouquet of flowers and white fruits. A wine with a pale straw yellow colour with golden hues: fine, well-balanced, fresh, always pleasant

GRAPE VARIETIES: Vermentino

VINIFICATION: In steel tanks at controlled temperature (16/18 °C)

AGEING: 6 months in steel tanks.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 10/12 °C

FOOD PAIRINGS: Fish and seafood, fine flavoured white meat and fresh cheeses.

TASTING NOTES:

Intense and lengthy bouquet with notes of peach flower and jasmine and ripe white fruit. Well balanced taste with a good acidity that makes it fresh and pleasant long finish.