

DOGAJOLO VERMENTINO

TOSCANA I.G.T.

This Vermentino, profoundly 'mediterranean' in style and origin, is produced on our estate near the Maremma coastline.

Grapes: Vermentino and other authorized white grapes.

Winemaking: low temperature and slow fermentation in stainless steel tanks is started with the aid of selected yeasts.

Color: straw yellow with green highlights that turn golden over time.

Bouquet: balanced floral notes, reminiscent of the coastline air during Spring flowering.

Taste: the initial fruity and honeyed flavors give way to a gentle softness, balanced by good acidity. The finish is round, yet dry.

Serving: temperature 10-12°C, 50-54°F.

Gastronomy: excellent as an aperitif, reaches its apex with seafood based pasta and risotto dishes, roasted fish and young cheeses.

