



SANTA LUCIA VERMENTINO TOSCANA IGT

COUNTRY: Italy
PRODUCTION AREA: Tuscany

VARIETAL: 100% VERMENTINO
ALC/VOL: 12%
SRP: \$11.99

BRAND BACKGROUND:

The Castellani family founded the Santa Lucia estate in the 19th Century, near Pisa in Santa Lucia, Pontedera. The wines are made in a classic style with state of the art winemaking technology from Vermentino, Sangiovese (Grosso) and Ciliegiolo grapes.

VINIFICATION:

Vermentino is one of the few white grapes that perfectly acclimated to the Mediterranean Tuscany. It loves sea breezes and sunlight and in return provides opulent flavour and radiant freshness. At the arrival to the cellar, the healthy grapes are de-stemmed and softly crushed. By pressing, we obtain different fractions of juice, each of which is cooled to 8 degrees for 24 hours in order to favour the natural decantation. The clear must is then poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C. About a month after the fermentation, an accurate assessment of the different lots of wine obtained is made to assemble the selected ones to make the final blend.

TASTING NOTES:

Pale lemon yellow with bright reflections of green lead to citrus and mineral on the nose and palate finishing with poignant acidity.

FOOD PAIRINGS:

Ideal with tonnato, leafy greens and cold or baked shellfish. However, it is versatile enough to pair with most appetizers.

UPC:

23035330157

