



DOGA_{DELLE}CLAVULE

VERMENTINO TOSCANA IGT

The Vermentino grape is of uncertain origin, though after much research it is thought to be a Malvasia Grossa from the eastern Pyrenees that spread throughout France in the late 1800s, and then reached the coastal section of the Maremma, where it adapted well, gaining varietal characteristics that make it easily recognizable and quite distinct from the Vermentino grown in Liguria and Sardinia. A wine and grape of tradition, Vermentino grows on the gentle hillsides of the Tuscan Maremma, on terrains of sedimentary origin and loosely packed neautochthonous soils derived from Pliocene marine sediments, benefiting from both the sea breezes, which greatly reduce the risk of vine pathologies, and from the light reflected from the Tyrrhenian Sea. Vermentino Doga delle Clavule is a fresh, intense, persistent wine with floral aromas and delicate and pleasantly savory on the palate.

PRIMARY FERMENTATION: temperature controlled, at 16-18 °C (61-64 °F) for 15/16 days.

MALOLACTIC FERMENTATION: not carried out.

AGING IN STEEL: in stainless steel tanks.

ALCOHOL CONTENT: 12.00 -13.00%.

ACIDITY: 5 - 6%

AGING CAPACITY: 2 years.

FIRST YEAR PRODUCED: 2006

COLOR: straw yellow.

BOUQUET: refined, with wild flowers and hints of yellow peach.

PALATE: delicate, pleasantly savory, and with good structure.

FOOD-WINE PAIRINGS: white meats, roast fish, shellfish. An excellent aperitif.

SERVING TEMPERATURE: 10 –12°C (50-54°F) .

