



Tuscany IGT Prestige Vermentino 2017 45h

Uggiano

0.75 L

TYPE OF WINE
White

BODY
Light

PASSAGE IN BARREL
Nobody

AROMAS
Fruity

IDEAL WITH
appetizers, crustaceans, molluscs, fish

AVAILABILITY
Product available in high quantity. **Buy now to receive it by Monday 20 August.**

Data sheet

FULL NAME	Tuscany IGT Prestige Vermentino Uggiano 2017
VINTAGE	2017
ORIGIN	Tuscany
VINE	100% Vermentino
AGING	Steel
FORMAT	0.75 L
AROMAS	Yellow fruits, jasmine, peach blossoms
ALCOHOL GRADE	13%
TEMPERATURE	10-12 °C

Tasting

The Vermentino *Prestige* of Uggiano takes life from the unspoiled Tuscan hills.

It is obtained from Vermentino grapes, which macerate at controlled low temperatures for 12-15 hours. Follows soft pressing and fermentation of the single must at a temperature of 18-22 ° C, then goes on to the refinement phase which continues, in stainless steel, until the day of the bottling.

It shows a straw-yellow color with greenish reflections. The nose smells of yellow-pulp fruit, with floral references of jasmine and peach blossoms. The palate is fresh and mineral, characterized by a pleasant final persistence.

Ideal with seafood hors d'oeuvres and grilled fish, it is perfect with shellfish and molluscs.