



## Tuscany IGT Prestige Vermentino 2017 45h

Uggiano

0.75 L

 <b>TYPE OF WINE</b> White	 <b>BODY</b> Light
 <b>PASSAGE IN BARREL</b> Nobody	 <b>AROMAS</b> Fruity
 <b>IDEAL WITH</b> appetizers, crustaceans, molluscs, fish	
 <b>AVAILABILITY</b> Product available in high quantity. <b>Buy now to receive it by Monday 20 August.</b>	

### Data sheet

<b>FULL NAME</b>	Tuscany IGT Prestige Vermentino Uggiano 2017
<b>VINTAGE</b>	2017
<b>ORIGIN</b>	Tuscany
<b>VINE</b>	100% Vermentino
<b>AGING</b>	Steel
<b>FORMAT</b>	0.75 L
<b>AROMAS</b>	Yellow fruits, jasmine, peach blossoms
<b>ALCOHOL GRADE</b>	13%
<b>TEMPERATURE</b>	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.