


TORRE A CONA
CONTE ROSSI DI MONTELERA

VERMENTINO
MAREMMA TOSCANA DOC

DEEP STRAW YELLOW COLOR, CLEAN AND ELEGANT ON THE PALATE, WITH THE MARKED FLORAL AND FRUITY NOTES THAT ARE TYPICAL OF THIS GRAPE VARIETY. LIVELY FRESHNESS AND A WELL-BALANCE SENSATION FOR THIS SUMMER WINE.

GRAPE VARIETY:

100% VERMENTINO

PRODUCTION AREA:

MAREMMA TOSCANA

SOIL COMPOSITION:

CALCAREOUS

HARVEST:

BEGINNING OF SEPTEMBER

YIELD:

70 TONS PER HECTAR

WINEMAKING:

WHITE. ALCOHOLIC FERMENTATION IN STAINLESS STEEL VATS AT A CONTROLLED TEMPERATURE WITHOUT SKINS. NO MALOLACTIC FERMENTATION. 3 MONTHS OF FINING IN THE BOTTLE

FOOD PAIRINGS:

IT GOES PERFECTLY WITH SEAFOOD AND IS ALSO EXCELLENT AS AN APERITIF

ALCOHOL CONTENT:

13°

RECOMMENDED SERVICE TEMPERATURE:

50° F

BOTTLES PRODUCED:

CIRCA 2.000

BOTTLE FORMATS:

LT 0,75

