



UGGIANO

PRESTIGE VERMENTINO

2020

BLEND

100% Vermentino

REGION

Tuscany

APPELLATION

IGT

ALC.

13.50%

RS

<1g/L

pH

3.4

TA

5.2g/L

93

10 MIGLIORI VINI ITALIANI
Luca Maroni

WINEMAKING

Before crushing grapes are cooled at 10-12°C for 12- 15 hours to extract primary aromas from the skins. After this cold maceration process, the grapes are pressed and immediately fermented by selected yeasts at a low temperature (18-22°C).

AGING

Aging in stainless steel tanks until bottling fresh and young.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

10-12°C / 50-54°F

FOOD PAIRING

Fresh seafood, shellfish, grilled fish, sushi and salads.

WINEMAKER'S TASTING NOTES

Straw yellow color with greenish reflections. Fruity and floral aromas with notes of jasmine and peach blossom. Savory and mineral, on the palate it is fresh with good acidity and a pleasant and persistent finish.

