

POGGIO NIBBIALE VERMENTINO

IGT TOSCANA

**Region / Location:**

Magliano in Toscana / Pereta near Scansano

The varieties:

100% Vermentino

Character:

Poggio Nibbiale's Vermentino is a creamy white wine. It combines fresh aromas of citrus with ripe tropical fruit perfumes that give it a real unique style.

Sensory analysis:

Poggio Nibbiale's Vermentino has a delicate fresh scent to the nose, with delicate aromas of citrus, red grapefruit in particular. On the palate, instead, it is very mature, with aromas of tropical fruit, and develops a creamy and dense structure, with mature tannins on the finish, which remind of ripe bananas.

Vinification:

Selective hand-picking, destemming, pressing made with a pneumatic press, and subsequent fermentation in stainless steel tanks at controlled temperature. After a period of bâtonnage, this wine ages in stainless steel tanks until bottled. In the case of Vermentino vine, the decanting and in particular the natural activity of the grape enzymes are of great importance. This variety is very demanding.

The terroir:

Its grapes, carefully selected by us, come from the freshest areas of Maremma. The soil is clayey-calcareous with a good presence of skeleton.

Serving temperature: 12°C

Aging potential: 3 - 5 years

Production: ca. 7.000 bottles

Special recommendation:

Versatile wine, by its own or together with a snack, most definitely perfect with fish and light dishes.

Suggestion:

Try Vermentino with vegetable dishes.

Bottle: Bordolaise lt 0.750
Box - 6 Bottles
Pallet: 100 Boxes
EAN Bottle: 8033629970340

Weight Bottle - 1,2 Kg
Weight Box: 8 Kg
Weight Pallet: 800 Kg
EAN Box: 8033629970340