



BALBINVS

MAREMMA TOSCANA VERMENTINO

Denominazione di Origine Controllata

TERENZI
VITICOLTORI IN SCANSANO

Grape variety: Vermentino – selected grapes

Soil: The soil of this vineyard is rich in limestone, which gives the wine particular class.

Vine training system: Guyot

Vine density: 5.000 vines per hectare

Grape yield: 700 ql/ha

Harvest: Mid-to third week of September

Pressing: Soft pressing of the inside of the grapes

Type of press: Pneumatic

Fermentation: In stainless steel tanks at a controlled temperature, without the skins.

Temperature: 18°C

Duration: 12-15 days

Malolactic fermentation: Not carried out

Maturation: In stainless steel and ceramic tanks

Colour: Deep straw colored yellow

Fragrance: Hints of sage, white flowers, incense and white peach

Taste: Clean and elegant on the palate, with the marked floral and fruity notes that are typical of this grape variety. Extraordinarily persistent and vital in the taste.

Pairing: Great accompaniment to light appetizers, fish dishes, white meats and vegetarian dishes.

Initial serving temperature: 8°-10°C

