

VERMENTINO
2017

This important Vermentino in purity reflects the production philosophy of the Marchesi Mazzei. Vermentino is an indigenous grape variety that has its home by the Tyrrhenian sea coast, with its minerality and sapidity, shows great identity, juiciness and freshness.

Appellation:	Vermentino di Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Vermentino
Alcohol:	13,00% vol.
Total acidity:	6,03‰
Vineyards location:	20-50 m (65-165 ft) a.s.l.; S-SW exp.
Soil:	Soft and sandy, mainly Sandstone
Training system:	Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from August 22nd
Fermentation temperature:	At low temperature (15°C)
Bottling:	February 2018
Available on the market:	March 2018
Production:	74,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2008
Key descriptors:	Medium bodied, exotic fruit and yellow peach aromas, pleasingly mineral and sapid taste
Food pairing:	Seafood, risotto and pasta with vegetables, fish soups, fish stews and grilled fish, fresh cheese, white meats, grilled vegetables



MARCHESI MAZZEI S.P.A. AGRICOLA

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