



SCANTIANUM
VERMENTINO TOSCANA I.G.T.

Grapes: Vermentino 97%, Sauvignon 3%
Training system: spurred cordon
Vine density: 3500 / 4500 plants / hectare
Type of soil: sandy and rich of silt
Altitude: variable between 100 to 300 mt above sea level
Age of vines: 5-10 years
Harvest period: mid September

Fermentation: harvest and preservation of the grapes with carbonic snow. Low temperature pressing in inert atmosphere; fermentation of the prime must at controlled temperature; free-run must fermentation at controlled temperature (max 16°C). No malolactic fermentation.

Aging: in stainless steel tanks for 3 months on fine lees.

Refining: starting from January of the following year.

Aging potential: Vermentino is best drunk when young, 1-2 years after its vintage.

Description: rich and luminous straw yellow. The bouquet is characterised by floral and fruity notes enriched by charming mineral nuances. On the palate it is clearly fresh and mineral, very pleasant to drink and filled with character, with intense fruity notes among which the citrus stand out. Of good structure. Persistent finish, coherent with notes perceived on the nose.

Food pairing: suitable for various pairings, from fish starters to pasta dishes, to fish or white meat main dishes.

Serving temperature: 10-12°C

Recommended glass: a medium-sized, tulip shaped glass.

