

VERMENTINO
2016

This important Vermentino in purity reflects the production philosophy of the Marchesi Mazzei. It boasts personality, structure and great identity.

Appellation:	Vermentino di Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Vermentino
Alcohol:	12,80% vol.
Total acidity:	6,00‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Soft and sandy, mainly Sandstone
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 2nd
Fermentation temperature:	At low temperature (15°C)
Bottling:	February 2017
Available on the market:	March 2017
Production:	72,000 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



MARCHESI MAZZEI S.P.A. AGRICOLA

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