



Belvento

Vermentino
Toscana Bianco IGT



I VINI DEL MARE
BELVENTO

REGION

Tuscany

VARIETY

100% Vermentino

A Vermentino vinified in purity, to enhance the soft and fruity character typical of this vine which, here in the Tuscan Maremma, is able to express distinctive and unique characteristics, typical of a land strengthened by long summers and softened by the sea breezes from the Tyrrhenian Sea.

We harvest the grapes only when aromatic maturation is at its peak, and typically this fundamental condition occurs in the second week of September. The grapes are selected and harvested by hand, and harvest is carried out as quickly as possible to preserve the fragrance before vinification. The grapes reach the winery and here they are again subjected to a careful manual sorting performed on special conveyor belts. The wine is vinified in stainless steel tanks and, after a soft pressing, fermentation begins, at a controlled temperature of 16°C.

TASTING NOTES

Bright straw colour.
The bouquet reveals intense aromas of lavender, lilac, lemon balm and thyme. These are followed by perceptions of Amalfi lemons, grapefruit, white peach and gooseberries.

On the mouth, it is fresh, sapid with a snappy structure and an intensely fruity aftertaste, with a balsamic and grassy finish, perfectly in line with the scents already experienced on the nose.

FOOD PAIRINGS

Ideal with seafood, pasta dishes and lobster.