



FATTORIA dei BARBI

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Vermentino de' Barbi IGT Toscana Bianco



VERMENTINO DE' BARBI IGT TOSCANA BIANCO. Our Vermentino is made with this aromatic variety which since long has spread all over the Mediterranean coastline. In Maremma, and above all in the Scansano area it found an ideal environment for developing its pleasantness and complexity, releasing wines with a good structure and roundness. Thus the Vermentino de' Barbi is made, an agreeable companion for Summer meals.

GRAPE: Vermentino 100% **VINEYARDS:** from the estate Aquilaia dei Barbi, property of Fattoria dei Barbi in the district of Scansano.

VINIFICATION: once the grapes are crushed and destemmed they undergo immediately a soft pressing, the juice is left resting in vat with a drop of temperature to 8°C. Afterwards the alcoholic fermentation takes place under a controlled temperature of 16°C.

SENSORY ANALYSIS. COLOUR: brilliant straw yellow. **BOUQUET:** intense floral aromas of wisteria and hawthorn. Pleasant citrus and yellow fruits scents combined with vegetal and mineral acidity. **TASTE:** the taste is dray and fresh, soft and balanced, with a savoury and persistent aftertaste.

FOOD COMBINATION: simple dishes based on seafood, roasted fish, vegetarian ravioli, savoury pies, vegetables and white meats. Excellent as an appetizer. **SERVING TEMPERATURE:** serve at a temperature of 8-10°C.

CAPACITY OF AGEING: 2 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally at a temperature of 12°-14°C.

BOTTLE SIZE: Bordeaux style 0.75 lt.