

Principino

VERMENTINO

ORIGIN: IGT TUSCANY

VINTAGE: 2020

VARIETIES: 100% VERMENTINO

VINTAGE: The harvested grapes were destemmed and then given a soft pressing. The must was chilled to a temperature of (3° centigrade) to favor a natural settling of impurities. After 48 hours it went into stainless steel tanks where it fermented at temperatures held to a maximum level of 18° centigrade. The wine staid for six months in stainless steel bath before to be bottled. After that Principino remained in bottles other 3 months before to be released on the market.

ALCOHOL: 12%

TASTE: With this wine we want to express the typical nature of the white wines from our production area. Fresh, delicate bouquets, acidity and a balanced structure with a slight aromatic note are what makes this particular wine stand out. . The flavors are balanced, with good length and a savory finish and aftertaste. Ideal aperitif wine or an excellent accompaniment for white meat and fish.

