

ALBABLU

Vermentino, which in this area has a unique varietal expression, with hints of spices and floral notes, is in Bolgheri among the white grapes the most common.

The production of white grapes is in any case very limited (about 10%).

Denomination

Vermentino Toscana IGT

Grapes

Vermentino

Fermentation

Gentle pressing of the grapes and fermentation at a controlled temperature of about 15 ° C.

Short permanence on the sediments to give the wine sweetness and volume without losing its necessary freshness.

Maturation

Only in stainless steel vats.

Aging

Minimum 2/3 months in bottle.

Tasting notes

Bright yellow, nearly paper white with soft green reflections.

Fresh and fragrant wine with intense aromatic notes of citrus fruits like grapefruit and floral aromas, typical of the variety. Nice fruity taste with mineral freshness offering great balance and persistence to the wine.

Food pairing

Great with starters based on fish and shellfish as well as risotto and pasta with seafood. To recommend with all kinds of fish (crudités, baked or grilled also with sushi). A perfect match even with white meats like chicken and turkey.



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