

Vermentino Maremma Toscana DOC Lucumone - Mantellassi

The Producer:

Vermentino is a grape variety that is beginning to come into its own. It has been a feature of this part of the Mediterranean for many centuries and is the main white variety in Sardinia and Corsica as well as been grown in southern France under the name Rolle. Only recently has it found a new home in Toscana's coastal region. The Mantellasi family have been making wine in this part of Tuscany for over 50 years. The region was Etruscan, before the Romans even got started, and the name Lucomone refers to local Etruscan leaders and priests.

The Wine:

Grape(s):	100% Vermentino.
Area:	From hillside vineyards in the Maremma district of Tuscany with a calcareous volcanic tufa soil structure
Vinification:	So crushing with grape/wine yield of approximately 60%, fermentation in stainless steel tanks at controlled temperature
Ageing:	Two months in tanks, then bottled young to retain its freshness and fragrance

Tasting Notes:

- A lovely fresh zippy flavour with an almost salty tang. A refreshing crispness is followed by a delicious fruity flavour on the palate.
- An under-rated grape variety Vermentino is beginning to realise its potential from this coastal area of Tuscany. A lovely fresh zippy flavour with an almost salty tang. A refreshing crispness is followed by a delicious fruity flavour on the palate.

Code:	2581
ABV:	13,5%
Pack:	6*75cl
Vegan:	Yes
Vegeterian:	Yes
Closure:	Cork



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