

San Vincente

Region:
Chianti

Grapes:
Vermentino

ABV:
13.5 %

What:

Vermentino is a vibrant expression of the sun-drenched Italian coast. Hailing primarily from Sardinia and Liguria, this refreshing grape is known for its zippy, high-strung acidity and signature saline minerality, often described as tasting like a sea breeze

Where:

Ageing in big oak casks of 30/60 Hl for 6-8 months. Storage in stainless steel tanks until bottling and, after bottling, refining in bottle for at least 6 months.

Barcode:

8006600102368

Sales Info:

750ml ,Case12 ,33.00 lb.

Palletization:

75 cases / 5 Layers



Food Pairings:

Seafood appetizers, seafood, shellfish, grilled fish

Tasting Note:

Straw yellow with greenish reflections. Fruity and floral aromas with notes of jasmine and peach blossom. Savory and mineral, in the mouth it is fresh and with good acidity, with a pleasant and persistent closure.

