

## VERMENTINO

Obtained with grapes of vermentino of the vineyards of ivitella Paganico that are oriented to the north. Fermented at low temperature and aged in steel.

### Name

Vermentino IGT

### Vines

Vermentino

### Production technique

Obtained from the fermentation in steel containers of the grapes of Vermentino.

### Organoleptic qualities

Pale yellow colour with greenish reflections, intense and persistent perfume with hints of exotic fruits and aromatic herbs.

**Alcohol content** 12%vol

### Food combination and serving

To be served at 12 ° C. Best accompanied with pasta with fish sauce, fish soups and with grilled fish.

