Val delle Rose

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Maremma Toscana DOC Vermentino

Litorale Vermentino Maremma 2024

Made with Organic Grapes

VARIETALS
Vermentino

VINEYARD PHILOSOPHY
Organic

ALTITUDE	SOIL TYPE
150 meters	Sandstone rich in decomposed rock

YIELD	DENSITY	CULTIVATION
10 Tons	5,000 Vines per Hectare	Guyot

CLIMATE
After a rainy autumn, mild early 2024 temperatures led to early sprouting. A rainy May and June built water reserves, and a warm, dry summer ensured gradual, balanced grape ripening.

HARVEST PERIOD
Late August to September.

VINIFICATION
Four months on the lees in stainless steel.

AGING
Minimum 2 months in bottle before release.

NO. OF BOTTLES PRODUCED
90,000

ANALYTICAL DATA

ABV
13% Alc./Vol.

TASTING & PAIRINGS
Appearance: Pale yellow with green hints.
Nose: Notes of green apple, chamomile, and a hint of citrus.
Palate: Balanced acidity, good persistence, with a mineral, salty finish.
Pairings: Fish, vegetables, and cheese.

AVAILABLE FORMATS
750 ml

volio

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