

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



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