

 TENUTA SASSOREGALE		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 																																									
Bottle Size	75	cl	Product Name	VERMENTINO MAREMMA TOSCANA D.O.C. 2022																																									
Alcohol by Volume	14.5	%	Alivini Product Code	SAS-LAMOLE-----13D																																									
Production Area	TOSCANA, ITALY																																												
Grapes	Vermentino																																												
Colour	Bright straw yellow																																												
Method	Stainless Steel																																												
Vinification	<p>The grapes are harvested at optimal ripeness to ensure maximum aromatic expression and structural balance. After harvest, they undergo a gentle pressing to extract the juice while preserving delicate aromas. Fermentation takes place entirely in stainless steel tanks, followed by approximately five months of aging on the lees.</p>																																												
Product Picture	 Tasting Notes and Wine Pairing <p>A bright and aromatic profile, with fresh citrus, green apple, and white peach on the nose, complemented by subtle floral and herbal hints. On the palate, it is crisp and lively, with zesty acidity, a touch of minerality, and a creamy texture from lees aging, finishing clean and refreshing.</p> <p>For food pairing, this Vermentino shines with seafood dishes such as grilled fish, shellfish, or calamari, as well as light pasta with olive oil or pesto. It also pairs beautifully with fresh salads, soft cheeses, and Mediterranean cuisine, making it a versatile choice for light, flavourful meals.</p>																																												
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