



SAN JACOPO VERMENTINO

IGT TOSCANA BIANCO

Classification: IGT Toscana

Production Area: Toscana

Vinification: In stainless steel vats with controlled temperature.

Maturation: Totally unoaked but benefits from four months on its fermentation lees.

This practice is often referred to as “Battonage”, it permits the wine to assume more length, character and longevity. Very fresh fruity, citrus flavours including hints of kiwi and grapefruit. Good firm style when released, will be enjoyable for up to four years from harvest. Serve chilled but not iced.

Tasting Notes: Bright straw yellow. Very intense on the nose with citrus fruit, floral and herbal notes. It is reminiscent of lime, orange blossom, thyme. Medium body, refreshing and savoury with a saline hint.

Food Pairings: Seafood and fish.

