



AIA VECCHIA

VERMENTINO



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TOSCANA



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TOSCANA I.G.T.

Grapes: 95% Vermentino, 5% Viognier

Provenance: vineyards in Magliano in Toscana (GR), Tuscany

Ageing: in stainless steel tanks for four months; aged two months in bottle

Serving temperature: 8° – 10°C

Characteristics: in the glass, the wine is straw yellow with pale green hues. The bouquet is fresh with zesty aromas of freshly cut grass, grapefruit and hints of salt air. On the palate, the wine has a creamy and round mouthfeel with bright acidity accompanied by hints of limestone and a slight earthiness. The finish is lengthy, dry and refreshing

Serving suggestions: recommended as an aperitif or an accompaniment to fresh seafood, summer salads and poultry.

AIA VECCHIA SRL

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