Cantina Giuliano

Casciana Alta, Toscana (Italy)

VERMENTINO 2018
KOSHER

IGT COSTA TOSCANA

+164531 (GL) **BCLS Retail $25.99** **Wholesale $20.07**

Light straw color, aromas of ripe white fruits, flowers and bright acidity. Heightened palate of white fruit with lingering, lip-smacking minerality and salinity.

Excellent with all types of cuisine. Perfect as an aperitif with antipasta, white fish, aromatic Thai, Chinese and other Asian dishes.
Serve at 10-12°C.

Vermentino is a local noble variety that embraces the coast line from the South of Tuscany to Provence, and is also found on the islands of Corsica and Sardegna.

Vermentino thrives in close proximity to the sea, giving it a marked salinity and sapidity as a result of coastal air and soil. Thriving in heat, it maintains bright acidity and complexity even in hot summer weather.

Made from grapes from the southern Tuscany Maremma region, on vineyards of slate and schist with very little earth, located less than 15 km from the coast. Grapes are hand harvested, lightly pressed, and fermented at relatively low temperatures in stainless steel.

The wine has a ripe white fruit and floral nose with bright acidity, the palate is bright and crisp with white fruit and a very long mouth-watering finish.

Technical Data

Vermentino 100%
Vineyard: 20 year-old vines, Maremma region (South Tuscany) less than 10 miles from the sea.
Soil: Extremely rocky slate and and schist soil.
Vinification: Hand harvested and selected, temperature-controlled fermentation in stainless steel, NO malolactic fermentation.
Ageing Potential: 2 years
Serving temperature: 10-12°C
13% alc./vol.

Case 12 x 750 ml

Certified Kosher for Passover under supervision of Rav Wolff, Av Beit Din Amsterdam & Ressort and the OUNon-Mevushal.

Choice Import Agencies

+164531