

**"Fresh as the sea breeze"**

**Story** Vermentino is made in temperature-controlled steel tanks. The grapes were first aromatised in a cool environment at 5 °C for 16 hours, after which the wine has been allowed to ferment for 15 days at a temperature of 12 °C. In this way, the wine will remain fresh and the characteristics of the grape will come to its own right. The result is a very crisp and refreshing wine, where the proximity of the sea adds slightly salty notes. Since 2016, Tenuta Marsiliana wines are certified organic. Vermentino's production is only about 11, 000 bottles per year.

**Producer** The Tenuta Marsiliana, located on the Maremma coast in Tuscany, has been owned by the Corsini family since 1759. Carlo Ferrini, a multiple-time winemaker of the year award recipient, serves as a consulting winemaker. Principe Corsini is one of Italy's most historical lineages. The family members have been actively involved in Italy's art scene by owning one of the country's largest private art collections. Principe Corsini produces wine in Tuscany's Chianti Classico and on the Maremma coast. The Maremma's Tenuta Marsiliana estate covers approximately 2,850 hectares, with only 30 hectares dedicated to vineyards.

**COLOR** Straw yellow

**AROMA** Freshly cut grass on the nose, herbs, citrus fruits, melon and minerals

**TASTE** Dry, freshly acidic, notes of citrus fruits, tropical fruity and mineral notes. At the long finish there is lingering citrus notes and marine salinity

**TIPS FOR USE** A natural choice for antipasti. Various savoury snacks, salads and mussels are great with it. Salads and vegetarian dishes will also get a great partner.

<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Vermentino 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Tenuta Marsiliana	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12,5%	<b>PRODUCT NUMBER</b>	190008
<b>SUGAR CONTENT</b>	1 g/l		



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