



Cantina Giuliano

IGT COSTA TOSCANA VERMENTINO 2018

The most loved of Tuscan whites. Enthralling Aromas and Refreshing Acidity
Vermentino is a local great variety that embraces the coast line from the South of Tuscany to Provence. It's grape that loves the proximity to the sea and has a marked salinity and sapidity linked to the salt in the air and soil it grows on. It loves hot summers and maintains bright acidity and complexity even in this kind of weather

GRAPE VARIETIES

- Vermentino 100%

VINEYARDS

- 20 year old vineyards located in the Maremma region of South Tuscany
- Extremely rocky soils of slate located less than 10 miles from the sea.

WINEMAKING

- Grapes are picked and selected by hand.
- Fermentation occurs in Temperature controlled Stainless Steel vats.
- No MLF

TASTING NOTES

- Light straw color
- Aromas of ripe white fruits, flowers and bright acidity
- Bright palate with more white fruit and a lingering lip-smacking minerality and salinity.

CELLARING POTENTIAL

- To be drunk in the next two years

FOOD PAIRING

- As an aperitif with antipasti or with white fish. Also great accompaniment to perfumed Thai or Chinese dishes.

SERVING INSTRUCTIONS

- Best served around 10-12°C

Under the Supervision of Rav Wolff, Av Beit Din Amsterdam & Ressor and the OUNon-Mevushal. Kosher for Passover

