



TERENZI
MAREMMA TOSCANA

BALBINO

VERMENTINO DI MAREMMA TOSCANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety:	Vermentino
Soil:	The soil of this vineyard is rich in limestone, which enhances the finesse of this white wine
Vine training system:	Guyot
Vine density	5.000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Mid-September
Pressing:	Soft pressing of whole grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature, without the skins
Temperature:	18°C
Duration:	12 days
Malolactic fermentation:	Not carried out
Maturation:	In stainless steel tanks
Colour:	Deep straw yellow
Fragrance:	Hints of pears and white flowers
Taste:	Clean and elegant on the palate, with the marked floral and fruity notes that are typical of this grape variety. It has a lively freshness and is well-balanced and refined
Pairing:	An ideal accompaniment for fish (both cooked and raw), shellfish, seafood soups and light, vegetable-based pasta recipes. It is also excellent as an aperitif or for buffets
Initial serving temperature:	10°-12°C

