



TERENZI
MAREMMA TOSCANA

BALBINVS

MAREMMA TOSCANA VERMENTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety:	Vermentino – selected grapes
Soil:	The soil of this vineyard is rich in limestone, which gives the wine particular class.
Vine training system:	Guyot
Vine density	5.000 vines per hectare
Grape yield:	700 ql/ha
Harvest:	Mid-to third week of September.
Pressing:	Soft pressing of the inside of the grapes.
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature, without the skins.
Temperature:	18°C
Duration:	12-15 days
Malolactic fermentation:	Not carried out
Maturation:	In stainless steel and ceramic tanks.
Colour:	Deep straw colored yellow.
Fragrance:	Hints of sage, white flowers, incense and white peach.
Taste:	Clean and elegant on the palate, with the marked floral and fruity notes that are typical of this grape variety. Extraordinarily persistent and vital in the taste.
Pairing:	Great accompaniment to light appetizers, fish dishes, white meats and vegetarian dishes.
Initial serving temperature:	8°-10°C

