

# ASTORRE NOTI™

## BIANCO TOSCA VERMENTINO TOSCANA I.G.T.

**Grape Varietals:** 100% Vermentino

**Vineyards:** Tuscany hillside, about 200 meters above sea level

**Average age of the vines:** 10-20 years

**Soil:** medium consistency clay

**Harvest Period:** early September

**Vinification:** traditional vinification for white wine with a soft press maceration and temperature- controlled fermentation. 20% of the grapes undergo cryomaceration to preserve aromas. Steel only

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 5 grams per liter

**Color:** straw yellow with light green tones

**Aroma:** bright notes of pineapple and green apple

**Palate:** fresh, dry, crisp, with long mineral finish

**Food Suggestions:** tempura, sushi, seafood starters, oysters white sauce pasta, pizza

**Serving Temperature:** 10 °C / 50 °F

