



Calasole Vermentino

DOC

The name "Calasole" refers to sundown or sunset and it is the name of a mild breeze that sweeps through the Maremma hills in the late afternoon.



VINTAGE
2015



APELLATION
Maremma Toscana DOC



AREA
Maremma, Tuscany



GRAPES
Vermentino



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
50°- 54°F



BOTTLE SIZE
750 ml

VINIFICATION

The fruit is harvested by hand and fermented in stainless steel tanks for 6 months at temperatures of 64 to 71 degrees. After fermentation, the wine is left on the lees for 6 months adding a toasty, nutty hazelnut quality and additional depth and complexity.

COLOR

A brilliant straw yellow color with green hues.

BOUQUET

Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

PALATE

The palate reveals a silky texture, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish.

FOOD PAIRINGS

Ideal with classic seafood dishes, pasta, grilled chicken, assorted sushi, scallops and oysters.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING
TO (EC) REGULATION NO. 1308/2013