

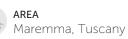


Calasole Vermentino DOC

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

APPELLATION Maremma Toscana DOC





Vermentino







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 mouthwatering 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.

