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T-Lex Vermentino IGT

The Maremma, with its laws and traditions, gives birth to a new fruit: a young and fresh Vermentino with citrus scents and warm floral notes.

Classification:
Vermentino Toscana Typical Geographical Indication

Grape varieties:
Vermentino

Climate and Soil:
Situated in a hilly position, a few steps from the sea, the area has clay soil, rich in skeleton and with a good supply of limestone. The vineyards are south and east facing.

Vinification:
Grapes harvested by hand in the early hours of the day are destemmed and cold macerated at 10°C for 24 hours. Then the must is separated from the skins by soft pressing and left to spontaneously clarify for a few hours and started for fermentation, which takes place at increasing temperatures from 14° to 18°C.

Aging:
The resulting wine matures on its fermentation yeasts until spring, and then is bottled after a light filtration, with repeated batonnage.

Color:
Brilliant straw yellow with green highlights.

Bouquet:
Characteristic aroma of tropical fruit, citrus and Mediterranean herbs.

Palate:
Fresh, dry, youthful wine with interesting flavor.

Pairings:
Appetizers, first courses with light sauces, fish and white meats, also excellent as an aperitif.

Serving temperature 10° C

