

Head Office:
Via Panama, 88 00198 Roma
Italia
ph. +39 068547928
ponte@agricolailponte.com



Winery:
Strada Carige Alta, 15 58011 Capalbio
Italia
ph. +39 3334843966
www.agricolailponte.com

T-Lex

Vermentino Maremma Toscana DOC

From the Maremma's deep-rooted traditions comes a new expression:
a fresh, youthful Vermentino, defined by citrus notes and delicate floral aromas.

Classification:
Vermentino Maremma Toscana DOC

Grape variety:
Vermentino

Climate and soil:
Situated on rolling hills a short distance from the sea, the area is characterised by clay-rich soils with abundant gravel and a good presence of limestone. The vineyards are south- and east-facing.

Vinification:
The grapes are hand-harvested in the early hours of the day, then destemmed and cold-macerated at 10°C for 24 hours. The must is gently pressed and left to naturally clarify for a few hours before fermentation begins at controlled temperatures ranging from 14°C to 18°C.

Aging:
The wine matures on its fine lees until spring and is then bottled after light filtration, with regular bâtonnage.

Color:
Brilliant straw yellow with greenish reflections.

Bouquet:
Fresh and expressive, with aromas of tropical fruit, citrus, and Mediterranean herbs.

Palate:
Fresh, dry and youthful, with a clean and pleasant flavour profile.

Food pairings:
Appetizers, light pasta dishes, fish, and white meats. Also excellent as an aperitif.

Serving temperature 10°C

