

Cantina Giuliano

A GENUINE TUSCAN EXPERIENCE

Lara & Eli Gauthier

IGT Costa Toscana, Vermentino 2016

THE MOST LOVED OF TUSCAN WHITE VARIETIES, ENTHRALLING AROMAS AND A REFRESHING ACIDITY.

GRAPE VARIETY: VERMENTINO 100%

VINEYARD:

DEEP SANDY SOIL LESS THAN 20KM FROM THE SEA

WINEMAKING:

GRAPES HAND-PICKED, CLUSTER-SELECTED AND LIGHTLY PRESSED

24H COLD SOAK ON THE SKINS FOR 50% OF THE WINE

FERMENTATION IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS

12 DAY ALCOHOLIC FERMENTATION WITH NO MLF

TASTING NOTES:

GOLDEN STRAW COLOR

BOLDLY AROMATIC NOSE WITH NOTES OF WHITE PEACH, PINEAPPLE,

GUAVA AND HINTS OF FLOWERS BODY IS LIGHT BUT WITH A

NICE MIDDLE PALATE AND LASTING ACIDITY AND MINERALITY

AROMAS OF RIPE FRUIT WITH A SALINE FINISH.

CELLARING POTENTIAL:

TO BE DRUNK IN THE NEXT TWO YEARS.

FOOD PAIRING:

AS AN APPERITIF WITH ANTIPASTI OR WITH SIMPLE FISH

DISHES BUT ALSO WITH INDIAN OR THAI COCONUT CURRIES

OR DELICATELY PERFUMED CHINESE DISHES .

SERVING INSTRUCTIONS

SERVE BETWEEN 10-12°C

UNDER THE SUPERVISION OF RAV WOLFF, DAYAN OF AMSTERDAM
AND THE OU. NON-MEVUSHAL. KOSHER FOR PASSOVER

