

Monteverro

Vermentino

100% Vermentino

Tasting Notes:

Juicy ripe pears, melon, flowers, and smokiness appear in this nuanced Tuscan white. A rich, textured style of Vermentino built on a core of complexity and expressive, generous fruit which is in contrast to the simpler, more fragrant versions that are typical of the varietal. The finish is There's a long, vibrant, mineral-driven finish.

Pair with richer foods as well as dishes that contain spice or heat, such as Indian, Thai, or other Asian cuisine. Drink now or over the next 3 years.

Vineyards:

Region:	Maremma, Tuscany, Italy
Soil Composition:	Clay-limestone with eroded stones
Method:	Cordon de Royat Unilateral
Planting Density:	7,575 vines/hectare
Elevation:	40 meters
Exposure:	Southwestern

Winemaking:

Harvest:	Hand-harvested, mid- through late-September
Fermentation:	Whole cluster pressing followed by cold fermentation in stainless steel on the fine lees

Aging:

6 months in bottle

Technical Data:

Alcohol:	13.0%
pH:	3.4
Residual Sugar:	<2 grams/liter



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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