



Castelli del Grevepesa

ELIANTO VERMENTINO TOSCANA

Deep, bright yellow with green hues, intense fragrance of white flowers, elegant aroma with pleasant, intense fruity notes of white peach. Balanced and well-structured flavour, sapid, evident mineral, tangy and persistent notes with a pleasant hint of almond.



Appellation: Vermentino Toscana I.G.T.

Production: 20.000 bottiglie

Grapes: 100% Vermentino

Zone of production: Colline Toscane
dell'Alta Maremma

Harvest: Hand harvested with
individual bunch selection

Vinification: Fermentation at a controlled
temperature of 18°C

Aging: Stainless steel vats

Service temperature: 10° C

Food pairings: Pasta with light
vegetable-based sauces,
grilled fish

Available formats: 750 ml