

Elianto

Vermentino di Toscana IGT 2023

- 92 points, Luca Maroni

Grapes: 100% Vermentino

Tasting Notes: 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 flavor, sapid, evident mineral, tangy and persistent notes with a pleasant hint of almond.

Vinification: Fermentation at a controlled temperature of 18°C

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

