

## DONNA MARZIA VERMENTINO

*IGT Salento Vermentino Bianco*

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### **Grape varieties**

85% Vermentino

15% Other recommended grapes

### **Area of production**

Leverano (LE)

### **Soil type**

Alluvial, average mixture with areas of limestone

### **Growing system**

Cordon spur

### **Density**

4.500/5.000 plants per Ha.

### **Yield per Ha.**

10,00 T/Ha. grapes

### **Production process**

Stems removal and soft pressing. Fermentation in stainless steel tanks at controlled temperature.

Ripening in epoxy resin-lined cement tanks

### **Aging potential**

1 - 2 years

### **Organoleptic characteristics**

#### **Colour**

Straw yellow colour with greenish highlights

#### **Bouquet**

Intense, aromatic and fragrant with hints of mediterranean scrub and yellow fruits

#### **Taste**

Tasty and elegant with a pleasant aftertaste of almonds

### **Service temperature**

10°C

### **Gastronomic recommendation**

Very good with first and second courses of seafood and shellfishes