

PRODOTTO D'ITALIA

CANTINA GIULIANO

TUSCANY IN A BOTTLE

IGT COSTA TOSCANA VERMENTINO

*The most loved of Tuscan whites. Enthralling Aromas and Refreshing Acidity.
A local grape variety, you will find it embracing the coastline and showing marked salinity
and minerality from the sea breeze and salt in the soil.*

GRAPE VARIETIES

- Vermentino 100%

VINEYARDS

- 20 year old vineyards located in the Maremma region of South Tuscany
- Extremely rocky soils of slate located less than 10 miles from the sea.

WINEMAKING

- Grapes are picked and selected by hand.
- Fermentation occurs in Temperature controlled Stainless Steel vats.
 - No MLF.

TASTING NOTES

- Light straw color
- Aromas of ripe white fruits, citrus, flowers and bright acidity
- Bright palate with more white fruit and citrus and a lingering lip-smacking minerality.

CELLARING POTENTIAL

- To be drunk in the next two years.

FOOD PAIRING

- As an aperitif with antipasti or with white fish. Also great accompaniment to perfumed Thai or Chinese dishes.

SERVING INSTRUCTIONS

- Best served around 10-12°C

Under the Supervision of Rav E. Wolff, Rav A.O. Padwa and the OU

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