

**Guadalmare**

# Guadalmare Vermentino 2024



## TASTING NOTE

Vermentino from Tuscany, fruity and rounded yet dry, the mouth a savoury peach, the nose a waft of jasmine and lovely, racy minerality on the finish.

## VITICULTURE

Vermentino is one of the few white grapes that perfectly acclimated to the Mediterranean Tuscany. It loves sea breezes and sunlight and in return provides opulent flavour and radiant freshness.

## VINIFICATION

Once at the cellar the healthy grapes are de-stemmed and softly crushed. The grape must is chill filtered then the clear juice is poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C.

## FOOD MATCHING

Frito misto with a fresh squeeze of lemon or herbed gnocchi.

|                 |                                  |
|-----------------|----------------------------------|
| SIZE            | 75cl                             |
| VINTAGE         | 2024                             |
| ABV             | 12%                              |
| GRAPE VARIETIES | Vermentino (100%)                |
| CLOSURE         | Agglomerate Cork                 |
| SKU CODE        | G7126124                         |
| EXPRESSION      | White, Crisp, Dry and Refreshing |
| COUNTRY         | Italy                            |
| REGION          | Tuscany                          |
| ALLERGENS       | Sulphur                          |
| SUITABLE FOR    | Vegans, Vegetarians              |
| CLOSURE         | Agglomerate Cork                 |
| PH              | 3.24                             |
| TOTAL ACIDITY   | 6.2g/l Tartaric                  |
| RESIDUAL SUGAR  | 2.91g/l                          |
| SKU             | G7126124                         |