

Guado al Melo

L'AIRONE

Vermentino Toscana IGT

The vineyards of this beautiful coastline and the warm Mediterranean climate, tempered by sea breezes, give birth to a fragrant white wine with notes of freshness, pleasant on every occasion. Vermentino is a historical variety of our territory, documented in Guado al Melo vineyards at least the early nineteenth century.

The label is inspired by the territory: in spring it is common to see small white egrets that move gracefully in the vineyards in search of food. This is in a beautiful golden yellow, to remember the color of the wine.



VARIETY: Vermentino.

VINEYARD: alluvial soil, porous, deep and with good pebble-gravel texture. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

PRODUCTION: the clusters are very lightly pressed, and overnight, the must is then cold-settled naturally. Vinified without correctives or additives which would alter the original characteristics of the grapes.

CONSERVATION

Store in a fresh and dark place and in vertical or horizontal position for maximum 18 months from harvest.

PAIRING WITH FOOD

Perfectly suitable as an aperitif, to pair with shell fish and fish, vegetarian dishes, noodles or pasta with delicate sauces, cream cheeses.

Exemples:

Local dish: mix of fried fish

Italian recipes: pasta with clams, fish salade

International recipes: smoked salmon, grilled prawns.



HOW TO SERVE



10°C

50°F

SENSORY PROFILE



Bright straw yellow, to the nose outstanding hints of white fruit and grapefruit, with subtle scent of tropical fruit. Pleasant to the palate, fresh and sapid.