



PODERE ROSETO

BOLGHERI VERMENTINO

The **Bolgheri Vermentino** is born pure, the result is balanced and elegant.



Variety: vermentino

Training system: VSP with Guyot pruning

Yield per hectare: not more than 9000 kg/ha

Soil: clay soil, presence of skeleton/gravel

Harvesting time: fourth week of September

Vinification: the grape is soft pressed and fermented at controlled temperature of 16°C in steel tanks with native yeast.

Wine aging: steel tanks

Colour: straw yellow with gold hints

Serving temperature: 12/14 degrees

Tasting notes

Fresh and balanced wine, the mouthfeel is elegant with a saline and persistent finish. White flowers and white pepper aromas.

Wine pairing

Aperitivo, white meat and also seafood dishes.