



ORNATE TOSCANA IGT 2022

FATTORIA MONTEPESCINI

GRAPES: Vermentino 100%

VINIFICATION AND AGEING: Soft pressing of the grapes, fermentation at a controlled temperature under 10°C, aging in steel tanks and aging in French oak barriques for 5 months.

TYPE: White Wine

ALCOHOL CONTENT: 13.5% vol.

COLOUR: Bright straw yellow

BOTTLE SIZE: 0.75 l

ALLERGENS: Sulphites

BOUQUET: On the nose the wine is extremely penetrating and deep with notes of salty that suggest the great flavor, variegates yellow flowers, finally cedar, wild fennel and rosemary.

FLAVOUR: On the palate it dominates the freshness that together with the great flavor are well balanced with the sweet part given by the perfect maturity of the grapes.