



L'ALTRO Vermentino Toscana IGT

This wine is produced with a prevalence of Vermentino, grape cultivated since long time all over the Tuscan coast, and blended with the Ansonica, native Maremma Toscana grapes, with very particular characteristics

L'Altro combines the fruitness and freshness of the Vermentino with the structure and softness of the Ansonica, making a wine particularly balanced and with delicate complexity

Grapes: Vermentino 85% min, Ansonica

Harvesting: by hand selection, in small boxes

Vinification: the Vermentino in steel tank, at a controlled temperature, after 18 hours of cold maceration on the skins; the Ansonica, after the same maceration, is fermented in barrique

Maturing: in steel tank the Vermentino and in barrique the Ansonica, on noble lees until late springtime, then blended and refined in bottle for nearly two months

Organoleptic characteristics: light yellow-straw colour, good structure, with smooth scents, while maintaining the fruitness and freshness of the Vermentino

Serving temperature : 8°-10°C

Gastronomy: ideal as an aperitif, suitable with delicate fishes, fresh cheeses, light first courses. It goes very well also with smoked food.



IL CERCHIO
Azienda Agricola Biologica

Capalbio
www.ilcerchiobio.it