

**VERMENTINO**  
**2015**

This important Vermentino in purity reflects the production philosophy of the Marchesi Mazzei. It boasts personality, structure and great identity.

<b>Appellation:</b>	Vermentino di Toscana IGT
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	Vermentino
<b>Alcohol:</b>	12,90% vol.
<b>Total acidity:</b>	6,12‰
<b>Vineyards location:</b>	70-130 m (230-426 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Sandstone and Limestone
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 11th
<b>Fermentation temperature:</b>	At low temperature (15°C)
<b>Bottling:</b>	January 2016
<b>Available on the market:</b>	February 2016
<b>Production:</b>	90,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	2008
<b>Key descriptors:</b>	Medium bodied, large fruit (yellow peach) aromas, pleasingly mineral and sapid taste Seafood, risotto and pasta with vegetables, fish soups, fish stews and grilled fish
<b>Food pairing:</b>	



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.