

FAMIGLIA
ZINGARELLI



TENUTA CAMPOMACCIONE VERMENTINO

Maremma Toscana DOC

Grape varieties

Vermentino 100%

Production Technique

After the harvest, grapes are vinified with the latest controlled fermentation techniques. The wine is ready for bottling in the spring following the harvest so it can preserve all of its distinctive freshness acquired during fermentation.

Organoleptic characteristics

Color: straw yellow.

Bouquet: floral and fruity with aromas of acacia and broom and herbal notes.

Taste: dry white wine, fresh and smooth with a slightly mineral aftertaste.

Winemaker's recommendations

A wine for all courses, as an aperitif or with fish and vegetables.

Serve at 8-10°C. Alcohol content 12,5%

