



VIGNA L'AJA BRUCIATA

Maremma Toscana Vermentino

The maximum expression of Rocca delle Macie “in-white”, it is the result of a project by Andrea Zingarelli, with the aim of pushing our Vermentino grapes to the limits of their potential!

Grape varieties

Vermentino 100%

Production Technique

Produced with grapes from the Casa Maria estate, in Province of Grosseto. The harvest is manual, with selection of the grapes in the vineyard and the addition of dry ice directly in the vineyard. Destemming and pressing in the absence of oxygen. Fermentation in steel and evolution in cement, on the lees for at least 9 months, with frequent bâtonnage. The wine is then bottled and left to rest for at least 8 months, before being released.

Organoleptic characteristics

Colour: straw yellow, tending towards greenish.

Bouquet: very fine varietal aromas, overall floral and fruity.

Taste: savory, rounded and elegant, aromatically fresh and very harmonious with a rhythmic longevity.

Winemaker's recommendations

Serve at a temperature of 8/10 °C with preparations based on fish, white meats and vegetables.

Alcohol content: 13,50% vol.

