










Calasole Vermentino DOC

The name "Calasole" refers to sundown or sunset and it is the name of a mild breeze that sweeps through the Maremma hills in the late afternoon.

-  **VINTAGE**
2013
-  **APPELLATION**
Maremma Toscana DOC
-  **AREA**
Maremma, Tuscany
-  **GRAPES**
Vermentino
-  **ALCOHOL LEVEL**
12,5%
-  **SERVING TEMPERATURE**
50°- 54°F
-  **BOTTLE SIZE**
750 ml

VINIFICATION
The fruit is harvested by hand and fermented in stainless steel tanks for 6 months at temperatures of 64 to 71 degrees. After fermentation, the wine is left on the lees for 6 months adding a toasty, nutty hazelnut quality and additional depth and complexity.

COLOR
This is light straw with green hues.

BOUQUET
The nose shows an elegant balance of citrus fruits, green melon, fashionable minerals and delicate white flowers.

PALATE
Six months of contact with the lees gives the wine a silky texture while the palate remains crisp and reveals mouthwatering green citrus, apple and stone minerals that lead to a long and refreshing finish.

FOOD PAIRINGS
Ideal with classic seafood dishes, pasta dishes, grilled chicken, assorted sushi, scallops and oysters.

