



# 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**  
2015



**APELLATION**  
Maremma Toscana DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
Vermentino



**ALCOHOL LEVEL**  
13%



**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

A brilliant straw yellow color with green hues.

### BOUQUET

Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

### PALATE

The palate reveals a silky texture, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish.

### FOOD PAIRINGS

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



CAMPAGNA FINANZIATA AI SENSI  
DEL REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED ACCORDING  
TO (EC) REGULATION NO. 1308/2013