



AMERICAN WHITE WINE

Vintage: 2023

Varietals:

- Vermentino 90%
- Moscato 10%

Location: Italy

PROFILE

Vermentino is an incredibly uncommon white *vinifera* (European) grape variety. It is grown almost exclusively in Italy and France, specifically in Sardinia, Tuscany, and Provence.

Vermentino is most notably known for its complexity in taste.

Winemaking techniques play a large role in the profile of the finished wine, and you can find Vermentino in a range of styles including oaked, unoaked, or having undergone malolactic fermentation. Vermentino commonly offers fruit notes of lime, grapefruit, and green apple but these wines are known more for distinct characteristics including being oily and having notes of almond

DETAILS

Bottling Date: 03/12/2024

Case Production: 50

ABV: 14.0

Residual Sugar: 1.0 %

Final TA: 6.8 g/L

pH: 3.26

Free SO₂: 30 ppm

Vermentino

Available in 750 mL bottles

WINEMAKING

FERMENTATION

21 days

Imported Vermentino juice was racked into a stainless steel tank immediately upon arrival, where it was allowed to come up to temperature prior to the introduction of yeast. For this fermentation, yeast was selected for its production of beta-glucosidase enzymes, which help increase both fruit and floral aromatics. After the completion of fermentation, the wine was racked off the lees and cold stabilized to help encourage settling and to remove tartrates prior to filtration.

AGING

4 months

This wine was aged and conditioned for a brief four months before being bottled.

TASTING NOTES

Aroma

Light and enticing aromas of lime, salinity, and floral hints of daffodil

Taste

Noticeable and lively acidity is complimented by fruity notes of green apple and candied lime, while a crushed rock minerality is distinct on the finish.

Serving & Pairing Suggestions

Best served *just slightly chilled* at 50°F. This wine pairs well with the garlic and green herbs of pesto!

TASTING CHART

