



2009 Vermentino

Vermentino Background

Vermentino is traditionally grown in Sardinia and on the Ligurian and north Tuscan coast in Italy as well as on the island of Corsica and in some parts of Provence where it is called *Rolle*. Vermentino wines are an important part of the Mediterranean coastal lifestyle in these areas.

Vermentino Winemaking Notes

The Vermentino is whole bunch pressed and fermented on solids in stainless steel tanks without yeast addition. The temperature of fermentation is limited to 16 degrees. The wine is then bottled after 6 months after being sterile filtered, as it doesn't go through malolactic fermentation.

Vermentino Tasting Notes

The 2009 Vermentino is the first to be made completely from the VCR clone imported by Chalmers Nurseries in the late 90s. It is refreshing and savoury all at once with white nectarine notes on the nose and a persistent, grapefruit pithy, chalky, almost salty palate.

Vermentino Food Matching

Best served intensely chilled and accompanied by light seafood dishes such as calamari fritti or fried white bait. Also perfect with starters or canapés such as an antipasto platter or crostini with Bacala mantecato, capers and salsa verde.

Vermentino Cellaring Notes

Drink now until 2011