



**TORRE A CONA**  
PROPRIETÀ CONTE ROSSI DI MONTELEA

## **FONTESANTA VERMENTINO**

**MAREMMA TOSCANA DOC**



- *Area of production:* Tuscany
- *Appellation:* Maremma Toscana DOC
- *Grape Variety:* Vermentino
- *Soil Composition:* Calcareous
- *Yield per hectare:* 7 tons
- *Vinification:* Alcoholic fermentation in stainless steel vats at controlled temperature without skins
- *Colour:* Deep straw yellow
- *Nose:* Hints of pear and white flowers stand out the floral and fruity aromas typical of the variety
- *Flavour:* Clean and elegant on the palate, with the marked floral and fruity notes that are typical of this grape variety. It has a lively freshness and is well-balanced.
- *Service suggestions:* it goes perfectly with seafood shellfish, seafood soups and light, vegetable-based pasta recipes. It is also excellent as an aperitif
- *Initial service temperature:* 10/12° C°
- *Bottles :* Lt 0,75