

GAMAL IGT VERMENTINO

2024 | White Wine




Case Size: 6

A Vermentino from Tuscan lands with the sunny and ventilated Mediterranean climate to create a fresh, aromatic, fruity, soft wine with a slightly bitter finish. Sliced green apples with some lemon and mineral character. Medium body, crisp acidity and a tangy finish.

Vinification:

The Vermentino grapes are harvested from a Camigliano vineyard ideally disposed to the warm Mediterranean climate allowing the grapes to reach maximum ripeness. The grapes are lightly pressed, racked and then fermented in stainless steel vats at controlled temperatures (16-18 degrees) for 2 to 3 weeks. The wine remains in tank for approximately 4 to 5 months with frequent battonage before bottling.

 Italy, Tuscany

Camigliano

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Grape Varieties: Vermentino

Classification: IGT Toscana | **ABV:** 13% | **Closure:** Natural Cork