



*Pale yellow in color,
crisp and delightfully
fresh with an intense
fruit-forward bouquet
of exotic fruit and
spices typical of the
Mediterranean coast.*



LA PETTEGOLA VERMENTINO TOSCANA IGT

La Pettegola's translation take on a double meaning. The first representing the name of the coastal sea birds and the second meaning, the gossip. Think of the sweet little old ladies in the square chatting about the goings-on of town. Once you taste it, everyone will be talking about La Pettegola.

SOIL

Sandstone soil with a strong presence of friable rock.

PRODUCTION TECHNIQUE

Following a very soft pressing, the fermentation takes place for about 13-16 days in temperature-controlled stainless steel tanks.

BOUQUET

Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

TASTE

Fresh, crisp with well-balanced acidity and clean finish.

FOOD PAIRING

Lovely as an aperitif, ideal with seafood, salads, sandwiches and vegetable dishes.

ORIGIN

Maremma, Tuscany

VARIETIES

100% Vermentino

ANALYSIS

| | |
|----------------|----------|
| Alcohol | 13% Vol |
| Total Acidity | 6.13 g/l |
| Residual Sugar | 4.5 g/l |

SIZE(S)

750ml 0 80516 41054 8

PACK(S)

750ml 6pk