



SAN RABANO - VINO SPUMANTE DI QUALITÀ  
**VERMENTINO** MAREMMA TOSCANA D.O.C.

**Grapes:** Vermentino 85%, Chardonnay 15%  
**Training system:** spurred cordon  
**Vine density:** 4500 plants / hectare  
**Type of soil:** sandy and rich of silt  
**Altitude:** 150 metres above sea level  
**Age of vines:** 5-10 years  
**Harvest period:** late August / early September

**Fermentation:** harvest and preservation of the grapes with carbonic snow. Low temperature pressing in inert atmosphere; fermentation of the prime must at controlled temperature (max 16°C). Fermentation in steel, for the Vermentino, in new barriques for the Chardonnay.

**Aging:** after the maturation on the lees for at least 6 months, the wine obtained from the blend of the two grapes undergoes a secondary fermentation in 50 hl pressurised steel tanks at 14°C for around 5 months.

**Refining:** around 6 months after the beginning of the secondary fermentation.

**Aging potential:** to be drunk when young, within one year from bottling.

**Description:** luminous straw yellow with fine and persistent bubbles. Very pleasant nose with notes of acacia, broom, plums, apple. The palate stands out thanks to sapidity and freshness, enriched by the bubbles. Long, fruity and floral finish.

**Food pairing:** our sparkling wine can be enjoyed as an aperitif, with vegetable and fish starters, including fried, and first courses with fish or vegetable sauces.

**Serving temperature:** 8-10°C

**Recommended glass:** medium sized tulip.

