



# SEQUERCIANI

*vino*

## Vermentino

*Puedi fishes*

*Deliciously fresh with a floral bouquet*

The origins of Vermentino are shrouded in mystery. According to one theory, it arrived from Spain and then spread along the Mediterranean coast until it reached Corsica and Sardinia. Others believe its country of origin is Italy. It flourishes in sunny climates and in poor soils. Vermentino's name derives from the Latin word "verbena", used by Dante in the Divine Comedy to refer to a fragile twig – a characteristic that is shared by the shoots of this grape variety.

*Naturally cloudy, our Vermentino is straw-yellow in color with flashes of gold. It is floral on the nose with notes of Mediterranean scrub. The wine occasionally has a touch of fizz, and pairs well with bold foods such as omelets, pasta with fish or vegetable sauce, cheeses and any full-flavored dish based around fish.*



# Vermentino

Toscana Indicazione Geografica Tipica

## **Production area**

Maremma, hilly area,  
250m a.s.l.

## **Grape variety**

Vermentino

## **Certification**

Organic  
Biodynamic (Demeter)



## **Our production method**

*Grapes, sun and earth: that's it*

Harvested and selected by hand, the wine is fermented using only the yeasts found naturally on the grape skin. The grape marc is left in the juice during fermentation, imparting a beautiful golden color to the wine.

We intervene only to observe and to ensure the wine stays in tune with nature: nothing is added and nothing is taken away. No sulphites are added and no filtration is carried out.