



SEQUERCIANI

vino

Verment'oro

Puedi fishes

*Terracotta amphorae for a classic
that's stronger than ever*

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.

Our Verment'oro has an intense yellow color, with aromas of yellow fruit and medicinal herbs. The wine pairs well with bold foods such as pasta with vegetables and white meat, oily fish, cheeses.



Verment'oro

Toscana Indicazione Geografica Tipica

Production area

Maremma, hilly area,
250 m 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.

Vinification takes place in steel tanks; it continues its maceration with the skins in terracotta jars. A small selection completes the refinement process in French durmast oak barriques.

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.