

Toscana  
VALDONICA

## Ballarino – VERMENTINO



**COUNTRY:** Italy  
**REGION:** DOC Maremma  
Toscana  
**SOIL:** Clay, sand and volcanic  
soil

**ALCOHOL CONTENT:** 13%  
**GRAPE VARIETY:** 100% Vermentino  
**SERVICE TEMPERATURE:** 12-13°C

**Pure, mineral and bright.** A wine with a gentle strength and deep complexity.

Ballarino reflects these characteristics, with its concentrated aromas and flavors.

### Background:

The uniqueness of Valdonica lies in the interplay of high altitude vineyards (up to 500 meters), the microclimate of the Mediterranean Sea (the proximity to the sea ensures an almost maritime climate in our vineyards), the volcanic soil (the volcano, Sassoforte, was active up to 20 million years ago) and the spirit of our team.

The history of viticulture in Tuscany dates back to its settlements by the Etruscans in the 8th century BC. Nowadays, it's Italy's fifth largest region and also one of the most famous and prolific wine regions in Europe.



### Tasting notes:

- **COLOR:** Clean gold color with green notes.
- **NOSE:** Delicate fruit bouquet with citrus and meadow herbs.
- **PALATE:** Fresh and balanced, with fruity and mineral flavors.

### Data:

- **GRAPE:** 100% Vermentino.
- **BRIX AT HARVEST:** 23.4°
- **PH:** 3.64
- **ACIDITY:** 4.60
- **VINIFICATION:** After harvesting, the grapes are divided into two parts, each part subsequently being fermented in two distinct ways. Around 2/3 is whole bunch pressed and then fermented in stainless steel by wild yeasts. The remaining third is again subdivided, destemmed and left in contact with the skins for a period of up to 2 months before being pressed to finish fermentation. The wine is blended after about 12 months and left on lees for another six months in tank before being bottled.
- **PAIRING:** Serve with salmon, seafood, or pasta with pesto.



RARE VARIETY



VARIETAL



OAK AGED