



## Mersino – VERMENTINO



**COUNTRY:** Italy  
**REGION:** IGT Toscana  
**SOIL:** Volcanic soil

**ALCOHOL CONTENT:** 13%  
**GRAPE VARIETY:** 100% Vermentino  
**SERVICE TEMPERATURE:** 10°C

**Fresh, light and easy.** This is a perfect example an every-day white wine, Valdonica style. Mersino is the first vermentino pure aged only in stainless steel. A wine to simply drink and enjoy.

### 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:** Light straw yellow with green tones.
- **NOSE:** Tart fruit aromas.
- **PALATE:** Fresh with a slightly sour fruit flavor and a bitter aftertaste.

### Data:

- **GRAPE:** 100% Vermentino.
- **BRIX AT HARVEST:** 23.4°
- **PH:** 3.39
- **ACIDITY:** 4.9
- **VINIFICATION:** After harvesting, the Vermentino is whole bunch pressed, cold-settled overnight then racked and fermented in stainless-steel by wild yeasts - the temperature of the fermentation is initially controlled at around 16C, ensuring a long, slow fermentation. After fermentation, the wine is left on its heavy lees for 12 months before being lightly fined, filtered and bottled.
- **OAK:** 12 months.
- **TANKS:** Stainless steel.
- **PAIRING:** Dishes with pesto, ricotta or octopus with lime.



RARE VARIETY



VARIETAL



OAK AGED