

## POGGIO AGLI SCALZI

### SILENTE

INDICAZIONE GEOGRAFICA TIPICA

*Gentle breeze from the coast.*



**GRAPE VARIETIS :** 100% Vermentino

**AREA OF PRODUCTION:** Centre of Tuscany

**ALCOHOL:** 13,00% vol

**HARVEST :** Early September

**VINIFICATION :** grapes are destemmed and gently pressed. The must is transferred into stainless steel temperature controlled fermentation tanks where take place alcoholic fermentation at 16°.

**AGEING :** refined steel tanks, elevated in bottle.

**TASTING NOTES :** Straw yellow with greenish hues. Intense bouquet of citrus fruit and flower blossom. Savory palate with a good persistence.

**FOOD PAIRING :** Aperitif, seafood dishes, pasta dishes with vegetables, white roasted meat.

**AWARD**

90 PUNTI @ I MIGLIORI VINI ITALIANI