

CONTE ALDOBRANDO



VERMENTINO

Name: Le Fonticchie

Appellation: IGT Toscana Vermentino

Grape: Vermentino

Vinification In stainless steel at controlled temperature

Ageing: 3 months in bottle

Color: Straw yellow with greenish highlights

Bouquet: Pleasant, harmonic with hints of grapefruit peel

Taste: Dry and fresh, good persistence and notes of almond

Food combination: Cheese-filled ravioli, penne with butter and sage, lemon chicken with peas

Alcohol: 13,5%

Serving temperature: 8°-10°

The Conte Aldobrando estate is located in Tuscany, between Florence and Pisa and belongs to the degli Azzoni family. The total area of the estate is 285 hectares where 18 are cultivated with vineyards and the vinification is made in his own wine cellar located in La Rotta. There is a protected wood area of 180 hectares where the fauna is preserved. The aim is to let the wine express the potential and the specificity of the soil. During the past years big investments were made in order to achieve a sustainable agriculture where the environment is preserved. Few years ago a new resort was open, where is possible to taste the wines having a relaxing weekend surrounded by nature. www.lesodole.it

