



FATTORIA IL MURO



# VERDONE

Vermentino di Toscana IGT

The name Verdone was inspired by the small green bird that is often seen flying around our vineyards (Greenfinch).

Greenfinches are green, with greenish-yellow and bright yellow flashes. Just like the wine obtained from the Vermentino grape - straw yellow in color with greenish reflections.

**DENOMINATION:** Vermentino di Toscana IGT

**GRAPE VARIETY:** 100% Vermentino

**PRODUCTION ZONE:** Central Italy, Tuscany, Arezzo

**VINEYARD:** "Lama", planted 2013, 300m above sea level

**SOILS:** Galestro, schist based soil, a hard, crystalline rock more dense than slate, schist is made of layers of minerals that can flake off easily. It retains heat well, producing wines with rich minerality.

**VINIFICATION:** Fermentation in stainless steel at controlled temperature within 17°C for about 10 days, fast tartaric stabilization in stainless steel and bottling as soon as possible after the alcoholic fermentation

**TASTING NOTES:** Very fresh and mineral «inland» version of Vermentino. Straw yellow in color with pale greenish reflections. A very floral nose of elderflower, white flowers and litchy. Salty and crispy, with prominent mineral tones and typical liquorice finish.

**PAIRINGS:** Aperitivo, prosciutto, a brilliant wine pairing for anything fishy, herby or citrusy and a great wine for spring and summer drinking.

**CORK:** Certified cork free from TCA

**SERVING TEMPERATURE:** 12°C

**ALCOHOL BY VOL:** 12,5%



**Fattoria Il Muro** della Famiglia Pancaro s.s. Soc. Agricola  
Via delle Conserve, 51 - Arezzo - Italia P.IVA 02085160519  
tel/fax +39 0575 371536 - mob +39 3494342169  
[www.fattorialilmuro.it](http://www.fattorialilmuro.it) - [info@fattorialilmuro.it](mailto:info@fattorialilmuro.it)  
[www.facebook.com/fattorialilmuroarezzo](https://www.facebook.com/fattorialilmuroarezzo)