

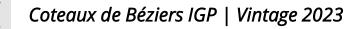
VERMENTINO





Non contractual picture

Alcohol : 13,5% vol.





Variety 100 % Vermentino

History

The forgotten grape varieties deserve their place on tables, in glasses. This ancestral heritage is emblematic of our Languedoc territory. Better known under the name ROLLE, VERMENTINO by Alma Cersius, signed by Guillaume Bonzoms, is a beautiful omen for lovers of unique wines.



Soil

Planted on a terroir of rolled stones and limestone-clay, the plot selection is focused on 40 year-old vines with yields between 50 and 70 hl/ha.

Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation. Pressing and clarification of the juice.

Vinification at 16°C with the selected yeasts. Racking and ageing for 2 months on fine lees.

Tasting

Pale yellow to pearly green sheen. The aromas of white flesh fruits and citrus and the floral notes give it a good balance and finesse on the palate. Final both velvety and fresh.

Food pairing

To taste with Tzatzíki on toast, or with diverse type of dishes sush as ricotta/basil ravioles, fish in sauce or Indian curry.