



Melacce 2014

A wine produced from new vineyards at 300 m asl where the soil is characterized by fractured sandstone. The climatic and territorial exposure is excellent for the selected type of grapevine. Vinification in stainless steel vats at low temperatures to better preserve the varietal aromatic expression. On the lees for three months. Bottle refinement for two months.

Appellation:	Montecucco Vermentino DOC
Composition:	100% vermentino
Alcohol:	13% vol.
Colour:	Straw yellow
Production:	75.000 bottles

Intense notes of herbs and wildflowers open the aromatic description of this wine, and then gives way to deeper hints of spice and sea and closes with notes of almond. Enters the mouth fresh and sweet, with a pleasant lively acidity and a fragrant varietal flavor.

Goes well with all fish preparations, particularly with antipasti, ideal as aperitif.

