

AQUA DI VENUS WHITE

TOSCANA IGT



Vineyards

The Vermentino and Sangiovese come from the southern Tuscan coastal area of the Maremma, while the Chardonnay comes from the La Solatia Estate near the walled medieval town of Monteriggioni, near Siena.

Soil: soils rich in organic substances with an abundance of iron; clay and sandy soil.

Altitude: variable from 190 to 250 meters above sea level.



Grape varieties

61% Vermentino, 22% Chardonnay and 17% Sangiovese vinified in white



Vintage 2020

A good vintage with a great ripening and picking season.

First vintage: 2020



Vinification and ageing

All the varieties are harvested by hand and pressed gently in order not to lose the primary aromas. Only the fined must, following natural clarification, undergoes alcoholic fermentation in temperature-controlled steel tanks, ensuring the maximum accentuation of the aromas and flavors. Malolactic fermentation is purposely not conducted so as to preserve the freshness of the flavors and crunchiness of the fruit.

Alcohol content: 12.5%



Tasting notes

Color: straw yellow.

Aroma: white fruit and tropical aromas alternate with citrus notes and intense minerality. Herbal overtones like sage and rosemary ensue.

Tasting profile: the Vermentino yields citrus notes, the Chardonnay lends harmony and softness, and the Sangiovese provides structure and finesse. Savory and mineral finish. Perfect with oven-baked and grilled fish, white meat and young cheeses.



Why?

- Crafted from vineyards placed in proximity to the sea, Aqua di Venus white expresses the best elegance and finesse of a white wine from the Tuscan coast, full in body and characterized by minerality.
- The blend is original and sees an unique encounter of Vermentino, Chardonnay and Sangiovese vinified in white.
- Launched in 2020, the brand Aqua di Venus got an immediate and impressive success. The wine quality, the refinement of the bottle and all the sophisticated detail.

