



# Suveraia Vermentino

**Monteregio di Massa Marittima  
Controlled Designation of Origin**

Altitude: 70 meters

Exposure: south west

Grapevines: 100% Vermentino

Breeding system: Guyot

Density: 4000 jams/ha

Grape harvest: manual in boxes

Vinification: soft pressing, fermentation at a controlled temperature of 16° C.

Refining: stainless steel

Production: 8000 bottles

Sizes: Lt 0.75

Alcohol content: 12,5 % vol. Serving method: serve at 12° C.

Color: straw yellow

Nose: fresh fruit, green apple and floral notes

Palate: savory and fine with well sustained acidity

Pairings: all fish dishes