



Antonio Sanguineti Vermentino I.G.T.

Antonio Sanguineti – known for racing European cars, and listening to opera as he zooms down the autostrada, is a man passionate for life. Perhaps more than anything, he enjoys sharing his wines with family and his friends around the world: “A truly great wine slows life down just a bit – and allows us to enjoy it more.”

Vermentino is a classic Tuscan white wine that is zesty, clean, and aromatic. A staple on the Italian coast, it is an excellent wine to compliment your table.



LOCATION

Toscana, Italia.
(Near Grosseto)
12 hectares. 150-250 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.
(ahn-TOE-nee-oh
sawn-gwee-NAY-tee)



VINE

Spurred Cordon.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti.



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

100% Vermentino.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Scampi with fresh herbs, Spring
pea risotto, and a cutting board
of Italian cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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