

SCALANDRINO

Maremma Toscana DOC

MANTELLASSI

VITICOLTORI DAL 1960



"Scalandrino" is the name of a rustic ladder that farmers used to climb over hedges and fences

Region: Tuscany, Italy



Grapes: 100% Vermentino

Soil: Hillside with calcareous volcanic tufa soil

Vinification: After a soft crushing (grape/wine yield around 50%) the grape juice is stored in oak casks to ferment

Aging: 4-6 weeks in French oak barrels and a couple of months of bottle aging

Tasting notes: Well-balanced, with citrus notes of lemon and lime. Oaky notes of butter and vanilla, honey, stone and minerals

Pairing: Vegetarian meals, appetizers, lean fish and pasta

