Tenuta Aquilaia Vermentino, Maremma Toscana DOC 2024

IUG0352024

Tenuta Aquilaia

— Toscana, Italy

From Uggiano's new estate in Maremma, Vermentino's heartland in southern Tuscany, this is a fantastic follow-on to the '21 vintage which took the IWC Italian White Trophy.

Production

The Vermentino vines are cultivated in soils which are a combination of sandy clay and gravel, rich with organic matter. After a cold maceration for 12-15 hours at 10-12°C the grapes undergo a soft pressing. Then the free-run juice is fermented at 18-22°C in stainless steel.

Tasting note

Zesty aromatic nose with notes of preserved lemon, wild herbs and white flower. The palate is taut and fresh with bright citrus fruit and a lightly mineral, saline character. All balanced by crisp acidity, and with a touch of white pepper on the finish.

Food Match

A perfect match for shellfish and grilled fish.

2021 Vintage

IWSC Silver 2022

2022 Vintage

Decanter World Wine Awards Bronze 2023

2023 Vintage

Decanter World Wine Awards Silver 2024

2024 Vintage

Decanter World Wine Awards Silver 2025

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Maremma Toscana DOC

Winemaker:
Daniele Prosperi

Grape Varieties:
Vermentino 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600400013