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## VERMENTINO

Tuscany, Italy

### AVAILABLE MARCH 2017

Although rare in North America, in Italy the Vermentino grape is a white star. Grown from the north to south of the country, it ferments into a wine that is expressively refreshing. Think of flavours like white peach, green apple, fresh lime and even a bit of dried tarragon on the finish. On the palate, it has a quenching acidity that makes your mouth water with delight and a delicate weight that allows this wine to be sip-worthy on its own.

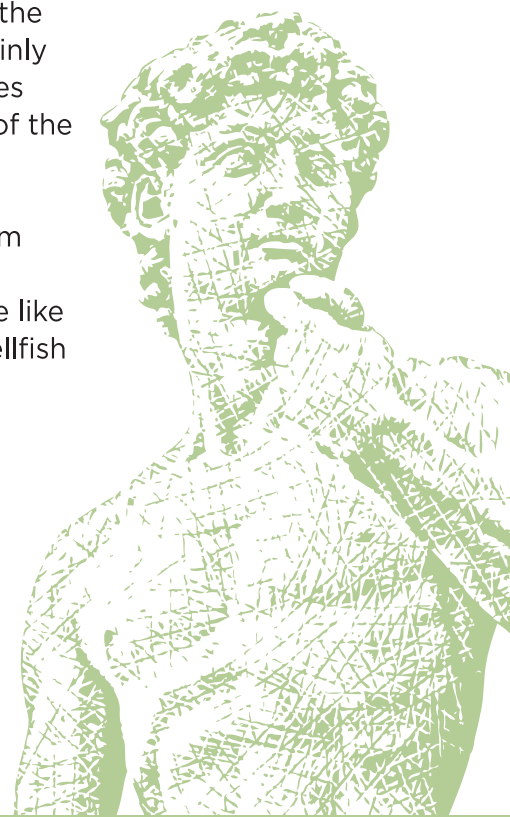
In Tuscany, the grape has the chance to soak in the warm amber hues of the Tuscan sun. This ripens it to a degree of even more aromatic expression on both the nose and palate. Tuscany, one of the finest wine regions in the world, certainly has a definitive collection of red grapes already. However Vermentino is one of the few whites grown in this haven of viticulture and we're grateful for it. Although perfect on its own on a warm summer day, this wine also pairs beautifully with regional Italian cuisine like pasta tossed in olive oil with fresh shellfish or simply with grilled Mediterranean vegetables.

**SWEETNESS:** Dry

**BODY:** Light-medium

**OAK:** None

**ALCOHOL:** 12.5%\*



\*Alcohol level based on following Winexpert winemaking instructions.

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