VALDELLEROSE



LITORALE VERMENTINO
Maremma Toscana DOC Vermentino
2025

Production area: Grosseto, Poggio La Mozza area
Grapes: 100% Vermentino
Altitude: 150 m above sea level.
Soil: Sandstone rich in weathered rock.
Vines per hectare: 4,800 vines/ha.
Pruning system: guyot.
Number of bottles: 32,000
Certification: Organic

Vintage notes: The 2025 growing season was characterized by balanced climatic conditions, with ample water reserves accumulated during the winter and a mild spring that promoted uniform vine development. The summer was warm but free from excessive heat stress, with dry days and cool nights allowing for slow and even grape ripening. Favorable day-to-night temperature variations during the final stages of the growing cycle enhanced aromatic complexity while preserving freshness and balance. The harvest yielded healthy, perfectly ripe grapes of outstanding quality, resulting in wines that are elegant, expressive, and remarkably harmonious.

Tasting notes: Vermentino Litorale has a straw-yellow color with golden highlights. On the nose, it impresseswith intense notes of cedar peel, elderflower, and hawthorn. On the palate, it offers a pleasant freshness, accompanied by a pronounced savory character and an excellent finish.

Pairings: Ideal with raw seafood, shellfish, fish carpaccio, and traditional seafood pasta dishes. Its citrusy freshness and pronounced savory notes also pair harmoniously with baked fish, light fried dishes, and fresh cheeses.

Recommended serving temperature: 10–12 °C
Alcohol content: 13% vol.