



E GALÉE

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VAL POLCEVERA VERMENTINO DOC

Vermentino, the best wine of this variety coming from the hills overlooking Genova.

Such a precious vine could not be unknown in Italy, and when trade with the Americas began to open, they began to produce it in order to support that journey... (Giovanni Gallesio, Pomona Italiana 1817)

Denomination: Val Polcevera Vermentino DOC

Format: 0,751
 Type: White

• **Grapes**: Vermentino

Aging: In steel

• Serving temperature: 8 – 10°C

Food matching: Fish-based dishes – White meats – Excellent as an aperitif

TASTING NOTES

Visually it appears a straw yellow color with greenish reflections.

The nose shows fruity and floral hints of green apple and orange blossom, followed by secondary green vegetable hints and mineral sensations.

In the mouth it is sapid, warm, full but slender, this sensation is given by its extraordinary freshness a light and pleasant savory-bitter aftertaste is perceptible.

The pleasant structure and persistence is also supported by the mineral component which gives a sapid-bitter background.

Color: Straw yellow with greenish reflections.

Bouquet: Fine, charateristic, delicate with complex fruity and floral scents.

Taste: Dry, sapid, harmonious, intense, complex, mineral with balanced acidity.

DATA SHEET

The average grape production is 90 quintals \ ha, obtained with short pruning and sorting in the harvest phase which is carried out in the coolest hours of the day, the freshly harvested grapes are stored in cold rooms to control temperatures up to the soft and careful pressing to prevent any oxidation and preserve all the typical aromas of the precious grapes.

It is a young and ready-to-drink wine with intense and expressive aromas obtained with a particular and prolonged stay on the fine lees at low temperatures.

An example of territoriality and elegance.