



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
P.Iva 00772470092

Denominazione di Origine Controllata
Riviera Ligure di Ponente

VERMENTINO

Characteristics

Dry white wine with faded straw-yellow colour. Delicate and fresh to the smell characterized by scents of herbs, wild yellow flowers, honey, wood resins and citrus fruit. Dry but lightly soft, rich, fresh to the taste with medium bodied with a pleasant bitter background.

Grape varieties and area of production

It is produced with grapes from the vermentino vine harvested in the farm vineyards of Ortovero, Ponterotto, garlanda, ranzo (IM).

Type of cultivation

Spurred cord, small tree in the old vineyards.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcohol content

12 / 13,5% vol. depending upon the vintage.

Total acidity

Min 4,5 g/l

Dried extract

Min 15 g/l

Food matching

Dry white wine ideal to accompany many different dishes such as seafood starters, stuffed vegetables, pansotti (pasta parcels) in walnut sauce, pesto lasagne, ink-fish (black) risotto, fish ravioli, soup with whitebait, boiled or baked sea bass.

How to serve and to stores

Serve at a temperature of 12°C in long stem medium size wine glasses. Best consumed in the first year of ageing.

Store in the lowest racks of the cellar at a constant temperature between 11 and 14°C.