

ALBABLU

VERMENTINO TOSCANA IGT



VINEYARD & PRODUCTION INFO

Soil composition: mostly loose, clay and limestone

Training method: Guyot

Elevation: 0-196 ft a.s.l.

Vines/ha: 4,900 vines/ha

Exposure: North/North-West

Vines age: 2 years

Harvest time: August



WINEMAKING & AGING

Varietal composition: 100% Vermentino

Fermentation

Container: stainless steel tanks

Temperature: 59 °F

Aging

Container: stainless steel tanks

Length: 5 months

In bottle: minimum 2 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 2.1 g/l

Acidity: 5.5 g/l

Dry extract: 20.5 g/l



FOOD PAIRINGS

Albablu can be paired with any kind of starters based on fish or shellfish, as well as with pasta or risotto with vegetables.



TASTING NOTE

Bright yellow with soft green reflections.

Beautiful nose dominated by fresh, aromatic, and floral notes typical of the variety.

On the palate, it is fresh and vibrant, with clean, sharp acidity that gives the wine great balance and persistence.

PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)

Winemaker: Lucia Minoggio

Total land under vine: 30 ha

Winery production: 180,000 bts

Region: Tuscany (Italy)

