TENUTA MONTECCHIESI · ITALY

Vermentino Chardonnay Toscana, 2025

Toscana IGT, Cortona, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Vermentino/Rolle, Chardonnay	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Bright pale straw yellow with greenish reflections. Nose: Aromas of white flowers, pear, green apple, citrus and fresh herbs. Palate: Fresh, savory with strong minerality, good acidity balancing the smooth roundness. Finish: Lingering, crisp finish with a characteristic subtle almond note.

About the wine

The grapes are softly pressed in a pneumatic press and fermented at a strictly controlled 15–16°C in stainless steel to keep fresh citrus and floral aromas. Tenuta Montecchiesi lies near Cortona in eastern Tuscany, an area best known for red Syrah, and belongs to the Dal Cero family of Veneto winegrowers.

Winemaking

MATURATION	Aged on fine lees (Sur Lie) for a few months to add complexity and texture, then rested in bottle.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Best consumed young
FOOD PAIRING	· Seafood, Japanese cuisine, Italian pasta, and light vegetarian dishes · Avoid pungent ingredients such as onions, scallions, and chives, as they can overwhelm the wine's delicate floral notes and disrupt the balance and elegance of Vermentino

Say it: Tenuta Montecchiesi: teh-NOO-tah mon-tek-kee-EH-zee; Toscana: tos-KAH-nah; Vermentino: ver-men-TEE-no; Chardonnay: shar-do-NAY

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