



PASHÀ



MAREMMA TOSCANA DOC

APPELLATION	Maremma Toscana DOC
GRAPE VARIETY	Vermentino
VINTAGE	2024
ALCOHOL CONTENT	13,5% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 18°C (64°F)
BOTTLES PRODUCED	3500
BOTTLING PERIOD	July 2025

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	10 tons/hectare
PLANT DENSITY	5000 vines/ha

TASTING NOTES

A pale yellow with a greenish tinge. Aromas of fresh fruit, peach and white flowers. Its excellent sapidity enhances its freshness.

FOOD PAIRING

An extremely food friendly wine and ideal as an aperitif, perfect for fish dishes as well as with white meat.

