Castellani

Guadalmare Vermentino 2025



WHITE STILL WINE | ITALY | TUSCANY | SUITABLE FOR VEGANS

VITICULTURE

The vineyards benefit from a warm Mediterranean climate tempered by cooling coastal breezes, allowing the grapes to ripen evenly while preserving freshness. Careful canopy management and controlled yields promote healthy fruit with concentrated flavours, vibrant acidity and the distinctive mineral character typical of Vermentino.

VINIFICATION

Once at the cellar the healthy grapes are de-stemmed and softly crushed. The grape must be chill filtered then the clear juice is poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C.

FOOD MATCHING

Frito misto with a fresh squeeze of lemon or herbed gnocchi.

SIZE	75cl
VINTAGE	2025
ABV	12%
GRAPE VARIETIES	Vermentino (100%)
CLOSURE	Agglomerate Cork
SKU CODE	G7126125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.24
TOTAL ACIDITY	6.2g/l Tartaric
RESIDUAL SUGAR	2.91g/l
SKU	G7126125