



CECCHI

2014 La Mora Vermentino

The lightness of Vermentino in harmony with the warmth of the Tuscan coast. La Mora Vermentino combines the graceful taste of the vines to a wide-ranging and material character originating from the soil and climate characteristics of the coast.

Appellation: Maremma IGT

Varietals: 90% Vermentino, 10% other white varietals

Color: Bright yellow with green highlights

Aroma: Bright, fresh and fragrant with aromas of citrus and pineapple

Taste: A modern Vermentino style with flavors of tropical fruits and a succulent mouth feel.

Fermentation: Fermented in small and medium-sized stainless steel tanks for 15 days at a controlled temperature of 60°F

Aging: After some time in stainless steel tanks, the wine is bottled then released after 2 months.

Features and Benefits:

- Produced with Vermentino grapes grown by Cecchi along the coast of warm and sunny Tuscany
- Vineyard ownership allows Cecchi complete control over wine quality and allows Cecchi to produce both traditional and progressive wine styles.
- Cecchi has invested in state-of-the-art winemaking and aging facilities, creating a distinct advantage over other Tuscan wineries.

UPC: 086891-08383-4

SCC: 10086891-08383-1

Case: 12 pack

