



MONNALLEGRA

PURE VERMENTINO, WITH MEDITERRANEAN CITRUS NOTES AND A FRESH FULL FLAVOR, MONNALLEGRA IS THE EXPRESSION OF THE SPIRIT OF THE TUSCAN MAREMMA: SUNNY, JOYFUL AND GENUINE, LIKE MONNA ALLEGRA EYES.

Curiosity: Monna is the abbreviation of Madonna, courtly appellation of Lady used to title the name of women; in a joking tone it can also mean drunkenness, "prendere la monna" means in fact getting drunk.



PRODUCTION NOTES

Denomination: Maremma Toscana - Denominazione di Origine Controllata

Grape Variety: Vermentino

Origin: Tuscan Maremma - Magliano in Toscana

Climate: Mediterranean, with mild winter and dry, sunny summer

Subsoil: Tufaceous limestone-rich

Vineyard Exposure and Altitude: South, hillside 200 meters above sea level

Vine Age: Young vines

Density: 4000 plants per hectare

Grape Yield: 8000 kilos per hectare

Breeding and Pruning: Espalier training, spurred cordon pruning

Vinification: Soft pressing, fermentation at controlled temperature

Aging: Two months in steel vat, bottled young to keep its freshness and its aromas

TASTING NOTES

Color: Bright straw yellow

Perfume: Intense and floral with hints of citrus and Mediterranean scrub

Taste: Fresh, full and savory with a fruity finish

SERVICE NOTES

Suggested Pairings: Ideal for aperitif and to accompany seafood and vegetable dishes

Serving Temperature: 10-12°C

Recommended Glass: Tulip

MADE IN ITALY



AWARDS



IVINI DI
VERONELLI
87

SIZE

Bottle 0,75 L