



# 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



## SIZE

Bottle 0,75 L