

Fattoria di Magliano

Pagliatura Vermentino della Maremma

100% Vermentino

Translated as “hay”, the name Pagliatura plays off the straw yellow color of the wine.

Tasting Notes:

A floral and citrus bouquet fill the nose, with hints of white peaches and pears. On the palate, it is crisp, fresh, and intense, with a pleasant, lingering finish. Pairs well with all seafood, including shellfish. Also try with delicately-prepared white meats.

Vineyards:

Region:	Maremma, Tuscany, Italy
Name:	Sterpeti
Planting Density:	6,400 vines/hectare
Soil Composition:	Rich in skeletal elements
Elevation:	230 meters
Exposure:	Eastern and Western

Winemaking:

Harvest:	Hand-harvested in early September
Fermentation:	Berries were cold-soaked for 48 hours, followed by 15 days in stainless steel at 16-18°C

Aging:

6 months in stainless steel, followed by 3 months in bottle

Technical Data:

Alcohol:	13.0%
Residual Sugar:	1.5 grams/liter
Acidity:	4.6 grams/liter
Dry Extract:	19.5 grams/liter



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