

VRV.VIN



2017 Vermentino and Vermentino d'Oro, Sierra Foothills

Our 2017 Vermentino hails from Amador county with a fragrant nose of honeydew melon, apricot with honeyed almonds. Notes of pear and key lime wash through the mid palate with a refreshing acidity. A slightly viscous finish couples with a touch of minerality.

Select clusters of our 2017 harvest of Vermentino were fermented on the skins for ten days, barreled and put through malolactic fermentation. This ambrosia hued Vermentino d'Oro starts with a complex floral and herbaceous creaminess in the nose. A slightly tannic mouthfeel reveals hints of almond, coriander and casaba melon, coats the tongue and then segues into a rich, unctuous finish.

Food Pairing: Chicken or fish tacos, halibut, planked salmon, crab cakes with a tarragon sauce, grilled octopus, fennel-spiced pork sausages, prosciutto-wrapped melons, fettuccine with clam sauce

Cheese Pairings: Ricotta, buffalo mozzarella, goat cheese, pecorino, feta

100% Vermentino, Lyman Vineyard

Grown at 2,100 feet

Harvest Dates ~ 10/7/2017

2017 Vermentino

Alcohol ~ 13.4%

Total Production ~ 72 cases

\$26.00 Per Bottle

2017 Vermentino d'Oro

Alcohol ~

Total Production ~ 22 cases

\$28.00 Per Bottle

Via Romano Vineyards

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