



VERMENTINO

Overview: Family is everything, and this brand links Salvatore Trimboli's Italian winemaking heritage with Australia's Indigenous culture through Salvatore's nephew (by marriage), a talented artist. Unlike many other 'Aboriginal' designs, the Two Cultures label is a legitimate artwork produced by an Aboriginal artist.

Colour: Light straw with a silvery tinge.

Aroma: An immediate zing of fresh crushed apples.

Taste: Fresh and crisp, with appealing notes of citrus fruits and crushed green apples.

Enjoy With: Sip any time you feel like a light and refreshing glass of wine. Pairs well with fish dishes, chicken, and quail. For vegans and vegetarians, enjoy with roasted vegetable dishes and flavoursome salads.

Wine Analysis: Alcohol: 13.0% Total Acid 6.2g/L pH: 3.55
Residual Sugar 3.0g/L

Oak Usage: Fermented with untoasted French oak staves and left on yeast lees for a further four months to develop mouthfeel and structure.

Region: Big Rivers Region, New South Wales. Grapes are sourced from specially selected vineyards which are harvested only for this Vermentino. Sunny days and low yields of ripe fruit give this wine a distinct aromatic bouquet and flavour.

Processing: Trimboli Family Wines guarantees that only animal-free, natural products are used in all production and processing.



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