



# GLORIA

## TABLE WINE



### ORIGIN OF STAINED GLASS LABEL :

St Vitus Cathedral – Prague

**VARIETY:** 100% Vermentino.

**VINEYARD SIZE:** 1 hectare.

Plot of land : “Partenza”

### TERROIR:

Tuscany. South-western orientation.  
Chalky clay basement rich in fossils  
and shells of Pleistocene.

**VITICULTURE:** 40hl/ha

Soil ploughing and scraping, canopy management.

**PRUNING:** Guyot simple.

### VINIFICATION AND MATURATION:

**Organic farming, Demeter certified.**

Hand-picked harvest transferred by gravity into the vats,  
no pump used.

Short vatting on the skins: 10 days,

Pneumatic pressing.

Fermentation: 100 % natives yeasts.

Aged in 400 liters Amphoras during 12 months.

No fining, no filtration

### PROVENANCE OF THE GRAPES :

Cosimo Maria Masini estate - Tuscany

### COMMENTARY:

Supported yellow dress, reflections yellow greens.  
Bright fruit on ripe citrus fruits, lemon-yellow, kumquat,  
pear, pineapple, green almond, notes of white flowers and  
delicate notes of soft spices.

Mineral, incisive, fatty and very round at the same time,  
the wine has a beautiful volume in mouth, a great aromatic  
wealth and is stretched lengthily on citrus fruits notes.  
Wine of strong personality which will be able to age quietly  
in your cellar of long years.

*“This wine made with 4 hands from Vermentino grapes and  
realized with my buddy Francesco de Filippis (Domaine  
Cosimo Maria Masini - San Miniato, Pisa) will make you like  
Italy. It is a complex, rich wine, full with energy which  
breathes the love of life; take as much pleasure to taste this  
wine that we took to vinify it.” Fred.*

### FOOD AND WINE PAIRING:

Carpaccio of St Jacques, zests of Kombawa.

Supreme of poultry to the cream.

Scrambled eggs with white truffle.

Spaghettis with the hulls and chopped parsley.

Seafood risotto, fresh herbs & coriander.

Carpaccio of swordfish, garlic, ginger, a dash of very green  
olive oil and love ;-).

Sea-bream roasted with the barbecue, between friends!

A piece of pecorino or a handful of sea urchins.

**TASTING:** Ideal serving temperature: **10/11°C**

To drink over at least 5/7 years.