



GESSAIA

Maremma Toscana DOC



Grapes:

100% Sauvignon

Vineyards:

The grapes come from 10 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar.

Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel at a controlled temperature of 15° C.

Wine:

Straw yellow color. The bouquet opens with delicate citrus notes embellished by mineral tones. On the palate, fresh with good weight and slightly salty.

<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.7 g/l	13%