



# VERMENTINO

## Toscana IGT

### Grapes:

100% Vermentino

### Vineyards:

The grapes come from vineyards that are from 7 to 30 years of age and that produce 2 kg of grapes per vine. 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 - 5600 vines per hectare.

### Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the first ten days of September .

### Vinification:

Soft pressing of the grapes; they settle for 36-48 hours fermentation following the 'in bianco' procedure, that is without any solid parts (skins and stalks) in stainless steel tanks at constant temperature of 16 °C.

Refining: 4 months in bottle.

### Wine:

With a greenish yellow colour, clear and good consistency. It has a strong flavour and personality. The classical Vermentino flavours, intense and persistent, among which floral, vegetal and herbal notes. All in all it is a wine with delicate and fine flavours. Its acidity is extraordinary in the mouth but it is balanced by a certain mildness. The delicate savoury and mineral flavours that tickle the palate in the finish are noteworthy.

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

