

VERMENTINO



I.G.T. TOSCANO - VERMENTINO

CHARACTERISTICS

Straw colour with golden and amber hues.

Fresh nose, with floral notes and aromas of fruits such as pear, peach, melon and lemon. Fruity on the palate with a pleasant acidity.

Particularly suitable for pairing with aperitifs, pasta with fish or vegetables, soups, fish carpaccio, shellfish and white meats.

TECHNICAL INFO

Variety	100% Vermentino
Training method	Spurred cordon
Soil	Clay, calcareous with abundant stone
Altitude	300 m
Fertiliser application	Organic (composted manure), sowing of seed mixes (legumes, grasses) for green manure.
Harvest date	September depending on weather conditions
Harvest	Bunches selected on the vine and harvested manually in 18 kg crates
Winemaking	Fermentation without skins at controlled temperatures (18 °C) during the subsequent 20-25 days
Ageing in casks	4 months in steel
Ageing in glass	2 months in the bottle

