



**COL D'ORCIA**  
— MONTALCINO —

## IGT Toscana Vermentino 2018



### **Production Area:**

From the Orcia and Ombrone valleys alluvial terraces. Hilly vineyards with southern exposition. Average height above sea level of 250 meters.

### **Grapes:**

Vermentino. Manual harvest with rigorous selection of the bunches only in the early morning hours to avoid high temperatures.

### **Vinification:**

Initial cold maceration at 8/10 C° followed by a soft pressing to separate the clear juice. Fermentation for 10/12 days at temperatures between 16° and 18° C. The wine is kept on the lees in stainless tanks until the bottling during the month of March.

## MAIN FEATURES

**Colour:** Straw yellow with greenish hues

**Bouquet:** Marked bouquet of floral and gentle aromas of citrus and exotic fruits such as the passion fruit.

**Flavour:** Fresh, sapid and fruity, supported by a good freshness and minerality. Pleasant, savoury and balanced aftertaste.

**Alcohol:** 12,5%

**Total acidity:** 5,5 g/l