



**COL D'ORCIA**  
— MONTALCINO —

## IGT Toscana Vermentino 2021



### **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:** Rich and persistent with clear notes of tropical fruit that blend thiolytic scents such as citrus.

**Flavour:** The taste is full and soft with a good acid freshness. The aftertaste is savory and has pleasant citrus fragrance.

**Alcohol:** 13,5 %

**Total acidity:** 5,6 g/l