



COL D'ORCIA
— MONTALCINO —

IGT Toscana Vermentino 2019



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:** The nose is dominated by the fragrance of citrus and tropical fruit, including the passion fruit.
- Flavour:** Soft with pleasant acidity marked by an excellent flavor. It closes with a pleasantly citrus aftertaste.
- Alcohol:** 14 %
- Total acidity:** 5,3 g/l