



COL D'ORCIA
— MONTALCINO —

IGT Toscana Vermentino 2020



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: Intense, complex and elegant with aromas of citrus fruits like pink grapefruit together with hints of tropical fruits.

Flavour: Smooth, fresh and savory, the aftertaste is persistent and pleasantly citrusy and fruity.

Alcohol: 13,5 %

Total acidity: 5,30 g/l