



COL D'ORCIA
— MONTALCINO —

IGT Toscana Vermentino 2022



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 January.

MAIN FEATURES

Colour:	Straw yellow with greenish hues
Bouquet:	Ample and complex, with typical citrus aromas of the grape variety, enhanced by strong hints of exotic fruits, among which stands out the passion fruit.
Flavour:	Pleasant and inviting, good fresh acidity and minerality. Balanced, fruity and a long-lasting finish.
Alcohol:	13,5
Total acidity:	5,4 g/l