



IGT Toscana Vermentino 2017



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 and inviting, with a marked bouquet of floral and fruity notes.

Flavour: Fresh, sapid and agreeably fruity, long and persistent aftertaste.

Alcohol: 13,5%

Total acidity: 5,2 g/l