



Ghiaie Bianche IGT Toscana Vermentino 2016



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: Full-bodied, complex and aromatic with the typical floral citrus aromas of the cultivar enhanced by the tropical fruits notes.

Flavour: Fresh, inviting and sapid provided with a pleasant acidity. Fruity and persistent acidity.

Alcohol: 13%

Total acidity: 5,5 g/l