

V
A
VITICCIO

Vermentino Toscana IGT 2018

Denomination: Vermentino di Toscana IGT

Grape Varieties: 100% Vermentino

First year of production: 2010

Production area: Magliano in Toscana Loc Poggio la Mozza

Vineyard position: 200 metri SLM con esposizione
sud-sudovest

Soil: sabbiosi e sedimentari con prevalenza di arenarie

Training system: guyot

Vineyard age and density: 8 years; 5500 plants per hectare

Harvest: manual harvest during the third week of September

Vinification: maceration on skins for 48 hours at 8°C, soft press,
alcoholic fermentation at 13°C in stainless steel tanks, with no malolactic fermentation.

Aging: in stainless steel tanks for 5 months with cold stabilization

Tasting notes: Brilliant straw yellow with green hues. It's aromas recall a fresh evening breeze of the sea, with intense notes of white flowers. Subtle, sweet nuances of pear, citrus and sage. Full and fresh on the palate, the wine is also quite savory with strong mineral notes.

Alcohol: 12.5%

Production: 12.000 bottles/year

Format: 0,75 l; 1,5 l

