

PLINIO

VERMENTINO MAREMMA TOSCANA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 9 ha
Soil composition: medium texture, clay
Training method: bilateral spurred cordon
Elevation: 164-262 ft a.s.l.
Vines/ha: 4,700 vines/ha
Exposure: East-West
Vines age: 12-20 years
Harvest time: beginning of September
First vintage: 1982
Production: 80,000 bottles



WINEMAKING & AGING

Varietal composition: 85% Vermentino, 15% Viogner
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 61-64 °F

Maceration

Technique: cold, on the skins
Length: 12-15 days

Aging

Container: stainless steel vats
Length: 4 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 3 g/l
Acidity: 5.5 g/l
Dry extract: 19 g/l



FOOD PAIRINGS

Excellent with seafood dishes and antipasti, including lobster and other shellfish.



TASTING NOTE

Straw yellow with greenish highlights.
The bouquet is intense, floral, and fruity, with notes of exotic fruits and typical hints of this grape variety, such as peach, herbs, and wildflowers.
On the palate, it is fresh, full, harmonious, with a long mineral finish.

PRODUCER PROFILE

Estate owned by: Marco
& Moreno Bruni
Winemaker: Marco Bruni
Total land under vine: 40 ha
Winery production: 500,000 bts
Region: Tuscany (Italy)

