

CON VENTO

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha

Soil composition: various and composite morphologies with a strong presence of stones and fossils

Training method: Guyot

Elevation: 262 ft a.s.l.

Vines/ha: 5,600 vines/ha

Exposure: South/South-West

Vines age: 15-18 years

Harvest time: end of August

First vintage: 1985

Production: 4,000-6,000 bottles



WINEMAKING & AGING

Varietal composition: Viognier, Sauvignon Blanc

Fermentation

Container: stainless steel tanks

Maceration

Technique: cold with soft pressing and subsequent aging

Length: 24 hours

Aging

Container: stainless steel tanks



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 0.5 g/l

Acidity: 5.9 g/l

Dry extract: 21.7 g/l



FOOD PAIRINGS

Pairs well with shellfish and shellfish dishes, smoked salmon, and light pasta dishes; also interesting with fresh cheeses. Suitable for enjoyable aperitifs.



TASTING NOTE

Very satisfying, a complex yet fresh and fruity beauty with a hint of saltiness from the nearby sea, which is intriguing.

PRODUCER PROFILE

Estate owned by: Vittorio Piozzo

di Rosignano Rossi di Medelana

Winemaker: Carlo Ferrini

Total land under vine: 65 ha

Winery production: 250,000 bts

Region: Tuscany (Italy)

