

VERMENTINO

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1.6 ha

Soil composition: medium structured, well-drained soil primarily composed of sand and silt

Training method: Guyot

Elevation: sea level

Vines/ha: 5,600 vines/ha

Exposure: South

Vines age: 15 years

Harvest time: end of August-beginning of September

First vintage: 2013

Production: about 10,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Vermentino
Fermentation

Container: stainless steel tanks

Length: 18-20 days

Temperature: 68 °F

Maceration

Technique: contact with the skins

Malolactic fermentation: no

Aging

Container: stainless steel tanks

Length: 5 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: <1 g/l

Acidity: 5.54 g/l

Dry extract: 24.2 g/l



FOOD PAIRINGS

Appetizers or first courses featuring seafood and vegetables.



TASTING NOTE

Brilliant straw yellow.

This Maremma's Vermentino embodies radiance and salinity at the same time.

It has a lively nose with citrus aromas, sage, elderflower, vegetal hints, and seaweed.

A whiff of salt accompanies the taste, with simplicity and good balance, supported by a tasty freshness and a decisive persistence that remains citrusy.

Bonus: dynamism.

PRODUCER PROFILE

Estate owned by: Corsini family

Winemaker: Alessandro

Bartolozzi & Carlo Ferrini

Total land under vine: 30 ha

Winery production: 60,000 bts

Region: Tuscany (Italy)

