

VERMENTINO



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Green Status: organic
Soil composition: clay-limestone soils
Training method: Guyot
Elevation: 164 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South
Vines age: 18 years
Harvest time: mid September
First vintage: 2019
Production: 7,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Vermentino
Fermentation

Container: stainless steel tanks
Length: 6-7 days
Temperature: 59-64 °F

Maceration

Technique: skin contact
Length: 3 days

Malolactic fermentation: spontaneous
Aging

Container: stainless steel tanks
Length: 10 months
In bottle: 6-8 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: < 1 g/l
Acidity: 4.6 g/l



FOOD PAIRINGS

It pairs well with Asian and spicy foods, legume soups, strong cheeses, mushrooms, truffles, cured fish, tannic foods like artichokes or pomegranates, fiery dishes such as curries or masalas, and nuts like almonds or walnuts.



TASTING NOTE

A complex nose opens with lemon peel, candied ginger, chamomile, and dried hay. Over time in the bottle, deeper notes of white tea, royal jelly, propolis, and field herbs emerge. The sip is intense, deep, and remarkably long, with hints of citrus, ginger, nuts, and beeswax.

PRODUCER PROFILE

Estate owned by: KH Wines srl
Winemaker: Maurizio Castelli
Total land under vine: 4 ha
Winery production: 20,000 bts
Region: Tuscany (Italy)

SENZA
RETE

