

TENUTA MARSILIANA

VERMENTINO IGT TOSCANA

TASTING NOTE



Brilliant straw yellow. This Maremma's Vermentino embodies the idea of radiance and salinity in the same time. It has a lively nose that sips citrus aromas, sage, elderflower, vegetable hints and seaweed. A whiff of salt accompanies the taste with simplicity, with good balance, supported by a tasty freshness and a decisive persistence that is still citrusy.
Bonus: Dinamicity



Bio



FOOD PAIRINGS

Appetizers or first courses with seafood and vegetables.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Fontino

Vineyard size: 1.6 Ha

Green status: Organic

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

Training method: Guyot

Elevation: sea level

Vines/nectare: 5,600 plants per ha

Exposure: South

Year vineyard planted: 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 of alcoholic fermentation: From 18 to 20 days

Fermentation Temperature: beginning at 20°

Maceration technique: contact with the skins

Length of maceration:

Malolactic fermentation: no

Type of aging container: stainless steel

Size of aging container: 80 HL

Length of aging before bottling: 5 months

Length of bottle aging: no

Type of oak: no



TECNICAL DATA

Alcohol: 12 %

Ph lever: 3.29

Residual sugar: <1 g/L

Acidity: 5.54 g/L

Dry extract: 24.2 g/L

PRODUCER PROFILE

Estate owned by: Corsini family



Winemaker: consultant Carlo Ferrini and resident Alessandro Bartolozzi

Total land under vine: 20 Ha

Winery production: 800 HI (we sell bulk part of the production)

Region: Tuscany



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