

# FATTORIA DEL CERRO

## VERMENTINO DI TOSCANA

### TASTING NOTE



Straw yellow color.  
Intense nose rich in floral and fruity notes.  
Balanced and smooth in the mouth, with good minerality, evident freshness and slight sapidity.



### FOOD PAIRINGS

Excellent as an aperitif and in combination with fish dishes and medium-aged cheeses.



### VINEYARD & PRODUCTION INFO

Vineyard name: Sant'Emilio  
Vineyard size: 2,94 ha  
Soil composition: pliocene soils of medium-textured origin with the presence of shells and stones  
Training method: guyot  
Elevation: 350 m asl  
Vines/hectare: 5.000  
Exposure: south  
Vine age: 5 years  
Harvest time: first days of September  
First vintage: 2020



### WINEMAKING & AGING

Varietal composition: 100% Vermentino  
Fermentation container: 12 days in stainless steel containers at 15°C  
Type of aging container: stainless steel containers  
Length of aging: 5 months  
Length of bottle aging: 1 month



### TECHNICAL DATA

Alcohol: 12,5%  
Ph lever: 3,3  
Residual sugar: 0,7 g/l  
Acidity: 5,5 g/l  
Dry extract: 20,7 g/l



### PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa  
Winemaker: Riccardo Cotarella ed Emanuele Nardi  
Total acreage of wine: 300 ha  
Winery production: 1,6 millions bottles  
Region: Tuscany



FATTORIA DEL CERRO



**VIAS IMPORTS LTD.**

viaswine.com | @viaswine  
875 6th Ave Suite 15 New York,  
New York 10001