

VERMENTINO “O”

SENZA RETE

An orange Vermentino is an uncommon winemaking choice, yet the results can be gratifying. It is a unique, textural, long-lived white from the Tuscan coast, where Vermentino is the king variety.

TASTING NOTE



A complex nose opens with lemon peel, candied ginger, chamomile, and dried hay. Evolution in the bottle brings profound notes of white tea, royal jelly, propolis, and field herbs. The sip is intense, deep, and extremely long, delineated by notes of citrus, ginger, nuts, and beeswax.



VINEYARD & PRODUCTION INFO

Vineyard size: 1,5 ha
Green status: organic wine
Soil composition: clay-limestone soils
Training method: guyot
Elevation: 164 ft a.s.l.
Vines/hectare: 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 (spontaneous, with native yeasts only)

Container: stainless steel vats
Length: 6/7 days
Temperature: 15-18 °C

Maceration

Technique: skin contact
Length: 3 days

Malolactic fermentation: spontaneous
Aging

Container: stainless steel
Length: 10 months
In bottle: 6/8 months



ANALYTICAL DATA (VINTAGE 2023)

Alcohol: 12,5 %
Ph lever: 3,59
Residual sugar: < 1 g/l
Acidity: 4,6 g/l



FOOD PAIRINGS

It is an excellent accompaniment to Asian and spicy food, legume soups, strong cheese, mushrooms, truffles, and cured fish. Great also with naturally tannic foods, such as artichokes or pomegranates and fiery dishes such as curries or masala. It matches dishes featuring nuts, especially almonds or walnuts, and even Wasabi peas. It can also be enjoyed without food in good company.

SENZA
RETE

PRODUCER PROFILE

Estate owned by: KH Wines srl
Winemaker: Maurizio Castelli
Total land under vine: 4 ha
Winery production: 20.000 bottles
Region: Tuscany



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