



VERMENTINO

Maremma Toscana DOC

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2010	Young white of good texture	100% Vermentino	Gavorrano (GR)

A white wine that combines freshness and drinkability. An outstanding balance, which enhances the classic notes of a variety found in Maremma Toscana - bis land of election.

Tasting notes: the nose has a fine aroma and delicate fruit, with citrus flavor notes. It has a balanced taste, well supported by acidity and mineral component that make it tasty and persistent.

Pairing: a versatile white, suitable for grilled fish, shellfish, white meats.

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

Vineyard altitude: 90 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: end of august

Vinification: in steel and bottle

Malolactic fermentation: done

Aging: in steel and bottle

Duration of the aging: 6 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

