



VERMENTINO

Maremma Toscana IGT

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

A Mediterranean variety that has found in the Tuscan Maremma a perfect terroir giving birth to excellent white wines. The harvest takes place in two different moments: a first selection is made during the end of August, when the grapes are not completely ripe, in order to keep a high level of acidity; the second, in early September, to obtain the best expression of the aromatic component characterized by notes of citrus and white pulp fruit. Rocca di Frassinello's Vermentino is a full, round and well balanced wine, rich in mineral flavors, that perfect pairs with grilled fish, shellfish and white meats.

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

