VITICCIO

# *Skin Contact Vermentino Toscana IGT 2025*

*An «Orange» skin-contact wine that expresses all of the fresh aromas and nuances of Vermentino grapes grown by the sea.*

**Denomination:** Vermentino di Toscana IGT

**Grape varieties:** 85% Vermentino 10% Viogner 5% Petit Manseng

**First vintage produced:** 2022

**Production area:** Magliano in Toscana Loc Poggio la Mozza

**Vineyard position:** 200 MASL with south, southwest sun exposure

**Vineyard management:** Organic

**Soil:** sandy and silty with prevalent sandstone

**Training system:** Guyot

**Vineyard age:** 13 years

**Harvest:** manual

**Vinification:** alcoholic fermentation at 13°C in stainless steel tanks, on the skins and with indigenous yeasts at a maximum temperature of 18° C for two weeks, with punching down 2 times a day, and post-fermentation maceration on the skins for 2 months during which the malolactic fermentation partially took place.

**Aging:** in stainless steel tanks at temperatures controlled for 4 months without decanting and clarification

**Tasting notes:** On the nose evident aromas reminiscent of bread crust followed by citrus, spicy and honey notes. In the mouth it is full, silky with hints of ginger that accompany the fresh and mineral sip. The finish, slightly bitter, is long and persistent with hints of bread and hazelnut cream.

**Alcohol:** 13%

**Production:** 10.000 bottles/year

**Format:** 0,75 l

