VITICCIO

Vermentino Toscana IGT

A white wine that expresses all of the fresh aromas and nuances of Vermentino grapes grown by the sea.

Denomination: Vermentino di Toscana IGT

Grape varieties: 100% Vermentino

First vintage produced: 2010

Production area: Loc. Pignatelli Magliano

Vineyard position: 200 MASL with south, southwest sun exposure

Vineyard management: Organic

Soil: sandy and silty with prevalent sandstone

Training system: Guyot

Vineyard age: 9 years

Harvest: manual harvest during the rest week of September

Vinification: alcoholic fermentation at 13°C in stainless steel tanks, with no malolactic fermentation

Aging: in stainless steel on the lees for 4 months with cold stabilization

Tasting notes: Brilliant straw yellow with green hues. Its aromas recall a fresh evening breeze o the sea, with intense notes of white flowers like acacia, hawthorn, and heather. Subtle, sweet nuances of pear, pineapple, and sage. Full and fresh on the palate, the wine is also quite savory with strong mineral notes. It ends with persistent and slightly bitter notes of iodine that are typical of the variety and of grapes grown near the sea, leaving the mouth refreshed. Can age in the bottle up to three years

Alcohol: 13,5%

Production: 15,000 bottles/year

Format: 0.75 l

