

Vermentino

Maremma Toscana Vermentino DOC

The colour is straw yellow, soft and brilliant, with greenish reflections. The aromas are fruity with strong varietal notes of apple, citrus, and tropical fruit; slightly herbaceous with hints of sage leaves and an intense mineral character in the background. On the palate, the freshness and acidity are perfectly balanced by the fullness and roundness of the taste and completed by the marked minerality typical of the Pedemiatino terroir.

The vinification process:

The grapes are harvested by hand in the coldest hours of the morning, when the grapes have reached the right concentration and have golden skin. Once in the cellar, the grapes are immediately de-stemmed and pressed softly, then the must is taken to temperature-controlled stainless steel tanks. The fermentation is carried out at a maximum temperature of 14 °C to obtain fresh and fruity aromas. At the end of the alcoholic fermentation, the wine is left in stainless steel vats, where it remains on the fine lees for a total of about 3 months. This is followed by assembly, stabilization and bottling, carried out after about 6 months from the harvest.

Denomination: Maremma Toscana Vermentino DOC

Grape varieties: 100% Vermentino

Area of Origin: Montenero d'Orcia, Castel del Piano, Grosseto (Tuscany)

Soil type: clayey, medium-calcareous

Vine breeding: Guyot

Average altitude: 200 m s.l.m.

Planting density: 4.500 piante/HA

Yield of grapes per hectare: 70 q.li/HA

Harvest period: second ten days of September

Alcohol content: 13-13,50 % vol.

pH: 3,30-3,40

Total acidity: 5,50-6,00 g/L

Sugary residue: 1,00-2,00 g/L

Service tips

Temperature around 10 °C in medium-large glasses.

Food pairings

Ideal to accompany hors – d'oeuvres of cold cuts and cheeses and any seafood menu.

