



2018

Vermentino *Bianco Toscana Igt*

VINTAGE FEATURES

2018 began with early budding due to higher temperatures than the seasonal average in the months of March and April, followed by a fairly rainy May. Since June, temperatures have started to rise again; summer maintained average temperatures with scattered rains. The month of September in particular saw a succession of sunny days but with a large temperature range between day and night, which assured the grapes a proper phenolic and aromatic ripening.

GRAPES

Vermentino 100%

VINIFICATION AND MATURATION

After the grapes are picked by hand, the must macerates at 8 °C for 24 hours and then receives a cool fermentation. The wine matures sur lie for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle

BOTTLES PRODUCED	50.000
SERVING TEMPERATURE	12 °C
ALCOHOL	12,5% Vol

TOTAL ACIDITY 5,6 g/l	RESIDUAL SUGAR inf 1 g/l
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TASTING NOTES & PAIRINGS Straw yellow. On the nose, scents of grapefruit citrus emerge, along with spring blossoms and newly-mown hay. The palate shows a refreshing crispness, with subtle citrus in the background. Outstanding as an aperitif. Perfect accompaniment to light first courses and with almost all fish.