

BOTRO DEI FICHI

2023



100% Vermentino, from the 2023 vintage with screw cap to preserve its freshness intact. Grapes come from a single vineyard, located in the foothills area, where volcanic rocks meet sandy soil (Sabbie Rosse della Val di Gori). About the aging: 30 percent of the mass rests in 15-hectoliter oak and chestnut barrels made from wood from the forests of Tuscany.

IN THE VINEYARD

Variety: 100% Vermentino

Altitude: 50 m above sea level

Exposure: west

Planting density: 5600 plants/ha

Soils: the vineyard from which this wine is born is characterized by a part of the soil of volcanic origin with abundant stony content (Rioliti di San Vincenzo) and another area with a predominantly sandy component (Sabbie Rosse della Val di Gori).

Training system: Guyot

METHOD

Manual harvest. Classic white vinification with a cold process. The pressing is soft and delicate to obtain only the noble must. Fermentation with only indigenous yeasts with temperature controlled and reaches a maximum of 18°C. The ageing is for about 30% of the mass in 15 hl oak and chestnut barrels made with wood from Tuscan forests for about 3 months.

TASTING NOTES

Intense yellow with gold highlights, the nose shows notes of yellow peach enhanced by hints of dried fruit and graphite and chamomile. Hints of iodine, sage and almond open to a full and vigorous sip, with great structure and mineral notes that accompany a savory and persistent finish.