

BOLGHERI VERMENTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

BOTRO DEI FICHI

2024



100% Vermentino, bottled under screw cap to preserve its freshness intact. The grapes come from a single vineyard in the foothill area, where volcanic rocks meet sandy soils (Sabbie Rosse della Val di Gori). For maturation, 30% of the wine rests in 15-hectolitre oak and chestnut casks, crafted from wood sourced in the Tuscan forests.

IN THE VINEYARD

Variety: 100% Vermentino

Altitude: 50 m above sea level

Size of the vineyard: 3 hectares

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

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, 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.