

VERMENTINO BOLGHERI DOC



NOTES

Varieties: 100% Vermentino

Alcohol content: 13% Vol.

Serve at: 12° C

IN THE VINEYARD

Altitude: 50 m above sea level

Aspect: west

Soil composition: volcanic origin soil with an abundance of stones

Training system: Guyot

Vine spacing: 5,700 vines per hectare

Yield per hectare: 80 q.li

Average production per vine: 1.4 Kg

IN THE CELLAR

Winemaking process: traditional cold white vinification methods. The grapes are delicately pressed to obtain their must.

Fermentation: in unrefined cement vats at a controlled temperature of 18°C for about 30 days, using native yeast.

Refinement: in cement vats for 3 months *sur lie*.

TASTING NOTES

In the glass, this Vermentino has an intense yellow colour that becomes embellished with golden hues when crossed by the light. Delicious notes of yellow peach are released, together with hints of white flowers and mineral sensations of graphite. Hints of iodine, sage and almond characterize the full, vigorous sip. The finish is savoury, persistent, with a recognizable and characterizing minerality.