

VERMENTINO

A wine with a strong identity, thanks to the proximity of the coast. The color and the reflections, the aromas and the scents bring to the memory the sea and the beaches.

His aromatic notes recall notes of orange flowers and white peach, caressing the palate with a fresh and sapid body.

Perfect to pair with the dishes of the traditional Italian kitchen, seafood dishes, oysters and spaghetti with clams.

Varietal: Vermentino 100%

Location: Aprilia (Lt)

Vineyard surface: about 5 hectares

Vineyard altitude: about 150 m s.l.m.

Type of soil : volcanic, rich in skeleton and mineral elements.

Row of the vineyard: Guyot espalier

Density: 4,333 vines per hectare

Production per hectare: 9.000 kg

Soil yield: 70%

Harvest time: early September

Type of selection: by hand in crates

Vinification: with short cryomaceration of the grapes, soft pressing and pressing, followed by static clarification of the must. Alcoholic fermentation in steel with controlled temperature

Malolactic fermentation not carried out

Finishing method, batonnage in steel for at least 4 months, then in the bottle before being put on the market.

Temperature of service: 8/12°C.

Vol 13%

