

VERMENTINO

APPELLATION	Toscana Vermentino IGT
GRAPES VARIETY	Vermentino 100%
VINEYARDS	Cantina and Villa
SOIL	Medium-textured soil, rich in limestone rocks
ALTITUDE	320 m a.s.l.
YIELD	6 tons/hectare
AGE OF THE VINES	15 years old
HARVEST	Manual, beginning of September.
WINEMAKING	Soft pressing of the grapes, cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 13,5°C for about 3 weeks.
FINING	At the end of the fermentation, the wine is racked to remove the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.
TASTING NOTES	Flavors of citrus zest, green apple, and hints of sea breeze. Its crisp acidity and subtle minerality make it vibrant and refreshing.
ALCOHOL	12,5% Vol



Fattoria La Torre