



TENUTA
LE COLONNE

VERMENTINO IGT TOSCANA 2016

NOTES

Variety: 100% Vermentino

Ageing: 3 months in steel

To be opened: drink now

Alcohol content: 13%

Total acidity: 6 g/l

Serving temperature: 12°C

TECHNICAL INFORMATION

Altitude: 40 m a.s.l.

Exposition: west

Soil composition: mainly sandy
river sediments

Training system: Guyot

Vine density: 5,681 vines on
average per hectare

Yield per hectare: 100 q.li.

Average production per vine:
1.60 kg.

WINEMAKING PROCESS

Traditional white vinification
following a cold process.
Gentle 1-hour pressing.

Fermentation takes place in
stainless steel at a controlled
temperature of 18°C for 12
days.

Steel refinement for 3 months.



TASTING NOTES

Vermentino IGT 2016 Tenuta Le Colonne is a classic Vermentino from the seaside.

Color: bright straw yellow.

Aromas: Linear, with citrus fruit and floral aromas, nuances of herbs such as sage and rosemary.

Taste: Refreshing and savory, with excellent acidity.

Superb with fish and appetizers.