

VERMENTINO IGT COSTA TOSCANA 2017



NOTES

Variety: 100% Vermentino

Ageing: 3 months in cement tanks

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 Costa Toscana 2017 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.