



VERMENTINO
COSTA TOSCANA IGT
2020



This is the first vintage certified ORGANIC.
Sight straw yellow with greenish reflections. Scent of citrus and aromatic herbs.
The palate is lively, balanced and with good persistence.
Particularly fresh and savory.

GENERAL INFORMATION

100% Vermentino
Alcohol 12,5% Vol.

AGRONOMIC INFORMATION

Altitud ±: 15 m a.s.l.
E s ' ' • < - < west
Soil composition: sandy river sediments
Training system: Guyot

WINEMAKING PROCESS

Vinifica – < ' • traditional cold white vinification methods. Soft, delicate pressing.
Fermenta – < ' • in stainless steel vats at a controlled temperature of 18°C for about 12 days.
A %o < • %o: in concrete vase for 3 months.