

CASA DI TERRA

BOLGHERI - VERMENTINO DOC

This wine expresses the elegance of Vermentino grape variety. Vermentino finds in Bolgheri the perfect growing conditions: sunlight, sea breezes and soils rich in minerals. A small percentage of Sauvignon Blanc certainly completes and enhance the blend



VITICULTURE

Grape Varieties: Vermentino - Sauvignon Blanc

Location: Bolgheri, Ferruggini and Sondraie

Exposure: East - West

Vineyard Age: 2007 – 2013

Soil type: Sandy-clay soils with the presence of skeletal

Training system: spur cordon and guyot pruned

Density of plant: 5600 plant/ha

Yield per hectare: 9000 kg/ha Vermentino, 7500/ha Sauvignon Blanc

WINE MAKING AND AGEING

Fermentation: for the first 60% of the blend is pressed, then it ferments in steel tanks at 16°C for 15 days. 40% of the blend ferments for 15 days on its skins and stays on the skins for two months more.

Ageing: The wine aged for 5 months in stainless steel tanks on the yeast used for the fermentation.

TASTING NOTES

Our Vermentino has a light yellow color, on the nose this wine definitely screams of aromas: acacia, white flowers, stone fruit. and hints of white pepper. The mouth is soft, lightly structured, sapid and persistent, with an overall sensation of freshness and great balance.

WINE PAIRING

Appetizer, seafood dish, chicken, with the meat, pizza, Mixed fried fish and vegetables.

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