

FATTORIA
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.



VITICULTURE

Grape Varieties: Vermentino

Location: Bolgheri, Ferruggini and Sondaia

Exposure: East - West

Vineyard Age: 2010

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

Training system: VSP, spur cordon and guyot pruned

Density of plant: 5600 plant/ha

Yield per hectare: not more than 9000 kg/ha Vermentino,

WINE MAKING AND AGEING

Fermentation: fermentation: in stainless steel tanks with a controlled temperature of 15° C for 15 days

Wine Ageing: in stainless steel tanks and some months more on its lees

TASTING NOTES

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.

FOOD & WINE TASTING

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