

CASA DI TERRA

TERRE DI LAVINIA - IGT TOSCANA VERMENTINO

The owner of the estate, Giuliano, has dedicated a vineyard to his daughter Lavinia where the grapes for this wine come from. Terre di Lavinia is a pure Vermentino, a typical Bolgheri variety that has perfect growing conditions along the Tuscan coast



VITICULTURE

Grape Varieties: Vermentino

Location: Bolgheri and Cecina

Exposure: South - South/West

Vineyard Age: 2002 - 2013

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

Training system: VSP spur cordon and guyot pruned

Density of plant: 5.600 plant/ha

Yield per hectare: 100 q.li per hectare

WINE MAKING AND AGEING

Fermentation: The fermentation is in steel tanks at 16°C for 15 days; 40% of the blend is fermented on its skins

Wine Ageing: Aged for 5 months in stainless steel tanks and some more months on its skins

TASTING NOTES

This wine speaks of Mediterranean earth and sea. On the palate it screams acacia and white flowers and white pepper

FOOD & WINE PAIRING

Appetizer, seafood dish, with the meat