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**VITICCIO**

*Vermentino Toscana IGT 2020*

*This white wine expresses all of the fresh aromas and nuances of Vermentino grapes grown by the sea.*

**Denomination:** Vermentino di Toscana IGT

**Grape varieties:** 100% Vermentino

**First vintage produced:** 2010

**Agronomic management:** Organic

**Production area:** Loc. Pignatelli Magliano

**Vineyard position:** 200 MASL with south, southwest sun exposure

**Soil:** sandy and silty with prevalent sandstone

**Training system:** Guyot

**Vineyard age:** 10 years

**Harvest:** manual harvest during the second week of September

**Vinification:** alcoholic fermentation at 13°C in stainless steel tanks, with no malolactic fermentation

**Aging:** in stainless steel on the lees for 4 months with cold stabilization

**Tasting notes:** Brilliant straw yellow with green hues. Its aromas recall a fresh evening breeze on the sea, with intense notes of white flowers like acacia, hawthorn, and heather. Subtle, sweet nuances of pear, pineapple, and sage. Full and fresh on the palate, the wine is also quite savory with strong mineral notes. It ends with persistent and slightly bitter notes of iodine that are typical of the variety and of grapes grown near the sea, leaving the mouth refreshed. Can age in the bottle up to three years

**Alcohol:** 13%

**Production:** 15,000 bottles/year

**Format:** 0.75 l

