

VERMENTINO CHARDONNAY



DENOMINATION

Vermentino Chardonnay Toscana IGT

GRAPES

Vermentino and Chardonnay

YIELD

70 q/ha

GROWING AREA

The vineyards lie in the Montecchio area of Cortona, in Tuscany, at 270 metres.

TRAINING SYSTEM

Spurred cordon at planting densities of 4- to 5,000 vines per hectare.

HARVEST PERIOD

The grapes are picked by hand, after careful quality inspection, generally in mid-September.

VINIFICATION

The clusters are gently pressed and the must gravity-settled for clarity. After inoculation with cultured yeasts, the must ferments in temperature-controlled stainless-steel tanks.

MATURATION

A minimum of 3 months in steel, with once-weekly bâtonnage of the fine lees, followed by a 45-day bottle-ageing.

SENSORY PROFILE

Intense straw yellow, with gold highlights. A generous bouquet marries notes of Mediterranean hawthorn blossom and rosemary to crisper impressions of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, concluding with a finish marked by ripe fruit and a tangy vein of mineral.

SERVING SUGGESTIONS

Antipasti, lighter meats, dishes of fish and shellfish, and vegetarian first courses.

SERVING TEMPERATURE

10-12° C